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with Woman's World •

109
Recipes



COOKOUTS



CAKES



HOLIDAYS

Summer Fun!

and more



Plus,
fast & easy
party ideas

PIES

PICNICS

CUPCAKES

DRINKS



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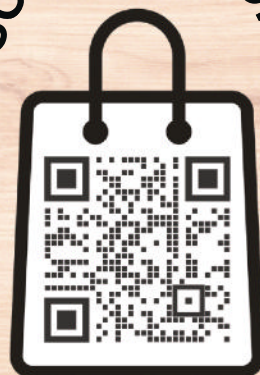
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Celebrate!
with Woman's World.

Summer Fun!



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Celebrate with Woman's World (ISSN 2469-8091) is published quarterly by a360 Media, LLC, 270 Sylvan Ave, Englewood Cliffs, NJ 07632. Periodical postage paid at Englewood Cliffs, NJ 07632 and at additional mailing offices. Frequency subject to change without notice. Double issues may be published, which count as two issues. Copyright © by a360 Media, LLC 2024. All rights reserved. Reproduction in whole or in part without written permission of the publisher is prohibited. Subscription prices: \$29.97 per year in the U.S. Canadian and Foreign orders are \$43.97 per year, prepaid in U.S. funds. To subscribe or for subscription address changes and adjustments, please write to *Celebrate with Woman's World*, P.O. Box 37177, Boone, IA 50037, or email celebrate@subscriptioncustomerservice.com. Enclose your latest address label with all correspondence. **SUBSCRIBERS:** If the postal service alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within one year. **POSTMASTER:** Send all UAA to CFS (See DMM 507.1.5.2); NON-POSTAL and MILITARY FACILITIES send address changes to: *Celebrate with Woman's World* P.O. Box 37177, Boone, IA 50037. Canada Post International Publications Mail Agreement # 40940528. Canadian B.N. 821377918RT0001. From time to time, we make our subscriber list available to companies who sell goods and services by mail that we believe would interest our readers. If you would rather not receive such mailings, please send your current mailing label or full name and account number to the Boone, IA address or email address noted above. Printed in the U.S.A.



Welcome to our summer extravaganza!

*C*elebrate the season with great food, friends and fun. Explore 100+ ideas for your next cookout, from seasonal sips to picnic bites to grilled delicacies. And talk about the dessert options! Our sweet treats are always a crowd-pleaser, and feature ideas for special events like the Fourth of July, baby showers and birthdays. Revel in the best flavors of summer!



Savor the flavors



Honey-Citrus Sangria Spritzer

This refreshing pitcher drink gets an irresistible sweet-tart kiss from lemon-flavor liqueur

- | | |
|---|--|
| 1 grapefruit, preferably ruby red | ½ cup lemon-flavor liqueur, such as limoncello |
| 1 lime | ½ cup raspberries |
| 2 Tbs. honey | 1 cup lemon-lime seltzer |
| 1 (750-ml.) bottle light red wine, such as pinot noir or merlot | Ice cubes |
| | Thyme sprigs (optional) |

● Cut grapefruit and lime into thin rounds, then quarter each round. In pitcher, muddle grapefruit and lime pieces with honey. Add wine; stir until honey blends. Stir in lemon liqueur.

● Add raspberries. Cover pitcher and chill at least 4 hrs. If desired, replace muddled fruit with fresh fruit. When ready to serve, top with seltzer. Serve over ice.

SERVINGS: 6 ACTIVE time: 15 min. TOTAL time: 4 hrs., 15 min.

Spicy Margaritas

For a savory finish to a kicked-up twist on a classic, dip rims of glasses in smoked paprika and salt

- | | |
|---------------------------|--|
| ¼ cup sugar | Ice cubes |
| 1 jalapeño pepper, halved | 16 oz. pineapple juice |
| 2 tsp. salt | 9 oz. tequila |
| ½ tsp. smoked paprika | Pineapple and jalapeño slices (optional) |
| 3 limes | |

● In small pot, combine sugar, halved jalapeño and 2 oz. water. Over med. heat, bring to simmer; cook until sugar dissolves; 1–2 min. Remove from heat. Let cool. Strain.

● On small plate, combine salt and smoked paprika. Squeeze 2 oz. juice from 2 limes; reserve. Cut remaining lime into wedges; rub over rims of 6 glasses. Dip rims in salt mixture; invert. In ice-filled cocktail shaker, in batches, combine pineapple juice, tequila, lime juice and jalapeño syrup. Shake to combine and divide among glasses.

SERVINGS: 6 ACTIVE time: 15 min. TOTAL time: 45 min.



of summer!

Chill out all season long with these cool sips that are sure to hit the spot



Peach Martini

Peach nectar makes this twist on a tequila sunrise a breeze to whip up

- | | |
|-------------------------|---|
| ½ peach, peeled, sliced | 2 Tbs. sparkling white wine, such as prosecco |
| Cracked ice | Peach slice and mint (optional) |
| 3 Tbs. vodka | |
| 1 Tbs. peach schnapps | |

● In cocktail shaker, mash or muddle ½ peach. Add ice, vodka and schnapps; stir. Strain into chilled martini glass; top with wine. If desired, garnish with peach slice and mint.

SERVINGS: 1

ACTIVE time: 10 min.

TOTAL time: 10 min.

Cucumber & Melon Agua Fresca

The perfect summertime quencher

- | | |
|---|----------------------------|
| 1 large honeydew melon, peeled, seeded, chopped | ½ cup sugar |
| 2 large cucumbers, peeled, seeded, chopped | Ice cubes |
| | ½ cup fresh lime juice |
| | Cucumber slices (optional) |

● Place melon and cucumber pieces, sugar and 1 cup water in food processor, in batches if necessary; process until puréed.

● Line large colander with cheesecloth and set over large bowl or set fine mesh sieve over large bowl. Pour purée into lined colander or sieve and set aside to strain for about 1 hr.

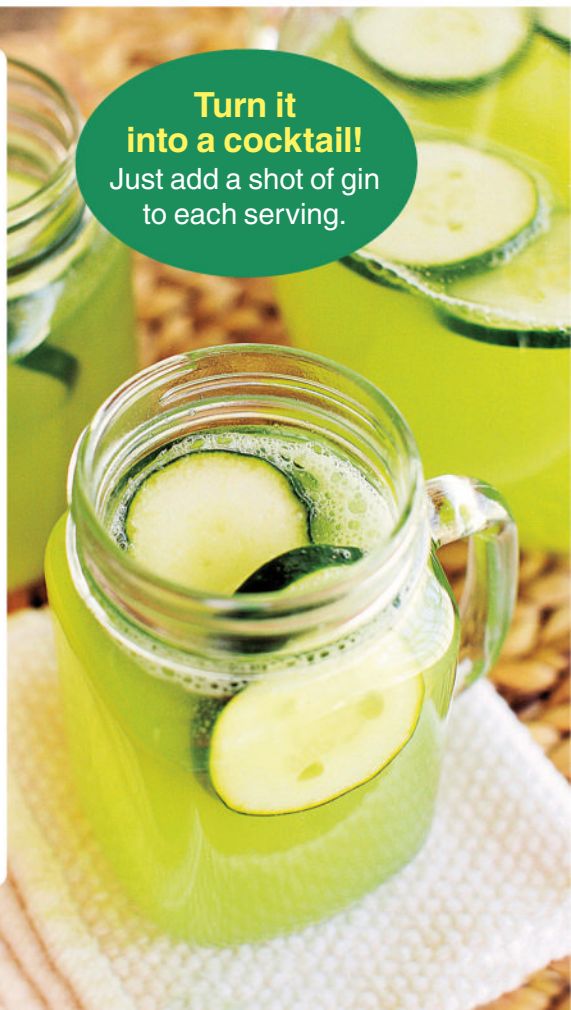
● After an hour, carefully gather cheesecloth and squeeze out any remaining juices. Discard remaining solids. Chill juice.

● When ready to serve, stir juice into large pitcher filled with ice. Stir in 7 cups cold water and lime juice.

SERVINGS: 12 **ACTIVE time:** 20 min. **TOTAL time:** 1 hr., 20 min.

Turn it into a cocktail!

Just add a shot of gin to each serving.





Tequila Sunrise

Raise a glass with a citrus cocktail that's as pretty as it is refreshing!

3 cups strawberries, diced
1 cup sugar
Ice cubes
2 $\frac{2}{3}$ cups orange juice
1 $\frac{1}{2}$ cups tequila
 $\frac{1}{2}$ cup lime juice
Orange slices and cherries (optional)

- In pot, mix strawberries, sugar and 1 cup of water; over med. heat, bring to a boil. Lower to med.-low. Cook until berries soften and sugar dissolves, about 5 min. Strain using fine mesh strainer and a spoon to press berries; cool.
- Fill 8 glasses with ice; divide 3 Tbs. of berry syrup between 2 glasses. In shaker, mix 2 cups of ice, $\frac{2}{3}$ cup of orange juice, 6 Tbs. of tequila and 2 Tbs. of lime juice. Cover; shake. Divide between glasses with syrup. Repeat to make 6 more drinks.

SERVINGS: 8 ACTIVE time: 30 min. TOTAL time: 1 hr.

Watermelon Mojitos

A quick-prep puree transforms a classic into a fresh new favorite

4 cups seedless watermelon cubes
4 sprigs fresh mint + additional for garnish
 $\frac{1}{4}$ cup simple syrup
 $\frac{1}{2}$ cup light rum
 $\frac{1}{4}$ cup lime juice
Ice cubes
Watermelon wedges (optional)

- In food processor, puree watermelon cubes; chill. In cocktail shaker, combine 4 mint sprigs and simple syrup; muddle mint.
- Add rum, lime juice and ice cubes; cover. Shake until well chilled, about 30 sec. Strain into 4 glasses. Divide watermelon puree among glasses; stir. Garnish with additional mint leaves, and, if desired, watermelon wedges.

SERVINGS: 4

ACTIVE time: 15 min.

TOTAL time: 15 min.





Cucumber-Grapefruit Sippers

Make an ordinary classic cocktail extraordinary with cucumber-infused vodka

¾ cup vodka	1 orange, sliced
2 Tbs. lemon juice	½ cup sliced strawberries
Ice cubes	Mint sprigs
2 cups pink grapefruit juice	

- Using vegetable peeler, shave cucumber lengthwise into thin ribbons. In covered jar, combine vodka, cucumber ribbons and lemon juice; cover. Chill 2 hours.
- Strain, reserving cucumber. In ice-filled cocktail shaker, combine half of vodka mixture with 1 cup grapefruit juice; cover. Shake until chilled. Strain into 2 ice-filled glasses. Repeat to make 2 more drinks. Garnish as desired.

SERVINGS: 4 **ACTIVE time: 15 min.**
TOTAL time: 2 hrs., 15 min.

Blue-ritas

A tropical vacation in a glass!

4 limes	6 oz. blue Curaçao
⅓ cup sugar	3 oz. lime juice
Ice cubes	Lime slices (optional)
8 oz. silver tequila	

Using peeler, remove zest from 2 limes. Squeeze 3 oz. juice from limes. In pot, mix sugar, ½ cup water and zest; over med. heat, bring to boil. Cook 1 min.; cool.

- In ice-filled cocktail shaker, mix 4 oz. tequila, 3 oz. blue Curaçao, 1½ oz. lime juice and half of syrup. Cover; shake 30 sec. Divide evenly among 3 glasses. Repeat with remaining ingredients to make 3 more drinks. Decorate with lime slices.

SERVINGS: 6
ACTIVE time: 15 min.
TOTAL time: 15 min.





Orange Dream Mimosas

Mmmm...a sparkly creamsicle beverage!

- | | |
|---------------------------|--|
| 4 tsp. grated orange zest | $\frac{3}{4}$ cup superfine sugar |
| 2½ cups orange juice | 2 bottles (750 ml. each) champagne or other sparkling wine |
| 1 cup half-and-half cream | Fresh strawberries or orange slices (optional) |

● Place first 4 ingredients in blender; cover and process until sugar is dissolved. Transfer to 8-in. square dish; freeze, covered, 6 hrs. or overnight.

● To serve, place $\frac{1}{4}$ cup orange mixture in each champagne glass. Top with champagne. Garnish with strawberries or oranges if desired; serve immediately.

SERVINGS: 16 (4 cups frozen mix)

ACTIVE: 15 min.

TOTAL time: 6 hrs., 15 min.

Make it a mocktail:

Substitute ginger ale for the champagne

Choco-lada

Cocktail or dessert? You decide.

- | | |
|--|------------------------------------|
| $\frac{1}{4}$ cup sweetened flaked coconut | 1 cup chocolate ice cream |
| 1¼ cup chopped sourdough pretzel nuggets | $\frac{1}{3}$ cup cream of coconut |
| $\frac{1}{4}$ cup mini chocolate chips | $\frac{1}{3}$ cup dark rum |
| 1½ cups ice cubes | 2 Tbs. chocolate syrup |
| | $\frac{1}{2}$ tsp. coconut extract |

● On small plate, combine coconut, pretzel nuggets and chocolate chips. Melt the chocolate chips; brush in $\frac{1}{2}$ "-wide strip around rims of 2 (8 oz.) glasses. Dip into pretzel mixture, pressing onto chocolate. Refrigerate until set, 20 min.

● In blender, combine the remaining ingredients. Cover; blend until smooth. Divide between 2 glasses.

SERVINGS: 2

ACTIVE time: 20 min. **TOTAL time:** 40 min.





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Picnics

*G*rab your picnic blanket and basket and get ready for summer fun packed with flavor. With our easy-to-follow recipes, you'll wow your guests with an unforgettable outdoor dining experience. Think savory dips, refreshing salads, and hearty sandwiches. Gather your friends and family and treat them to a yummy picnic while enjoying all summer has to offer.



Perfect for a Pi



**Classic favorites
everyone loves are
worth the extra
effort for special
gatherings!**

Real Fried Chicken

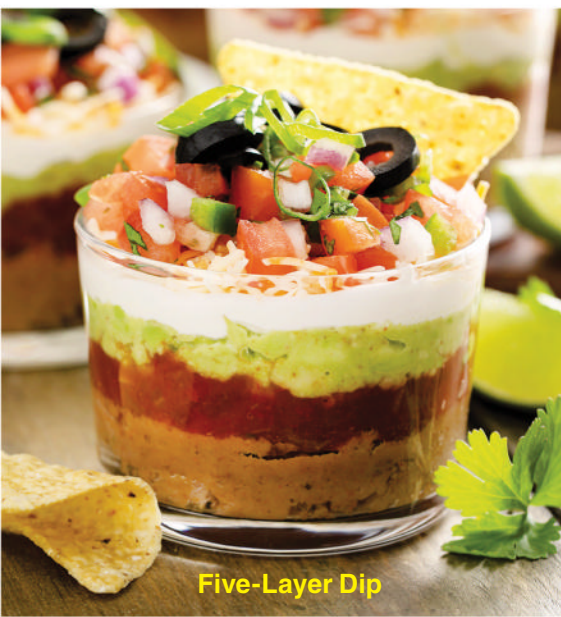


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Picnics



Sun-Kissed Corn Salad



Five-Layer Dip



Caprese Macaroni Salad



Mini Peach Pies

Turn the page for recipes ▶





Real Fried Chicken

Everyone loves fried chicken, and our authentic buttermilk-marinated version is simply irresistible—serve warm from the skillet or chilled from the picnic cooler

- 1 cup buttermilk**
- ½ tsp. salt**
- ½ tsp. pepper**
- ⅛ tsp. cayenne**
- 4 lb. chicken pieces**
- 1 cup all-purpose flour**
- 1 Tbs. garlic powder**
- 1 tsp. dried oregano**
- 1 tsp. ground cumin**
- Oil**

● In large bowl, combine buttermilk, ¼ tsp. salt, ¼ tsp. pepper and cayenne. Add chicken; toss to coat. Cover; chill at least 2 hrs. or overnight, turning chicken occasionally.

● Line 2 rimmed baking sheets with foil; top with racks. In large bowl, combine flour, garlic, oregano, cumin and

remaining ¼ tsp. salt and ¼ tsp. pepper. In batches, remove chicken from buttermilk marinade, allowing excess to drip off; discard marinade. In batches, add chicken to flour mixture; toss until well coated. Transfer to 1 rack; let stand 15 min.

● In large heavy skillet, heat ¾" oil over med.-high heat until very hot, but not smoking, 350°F–365°F on deep-frying thermometer, 5–10 min. In batches, add chicken; cook, turning once, until golden and no longer pink in centers, 10–12 min. per side. (Check chicken after 5 min. to make sure it is not browning too quickly; if so, turn chicken and reduce heat to med.) Transfer to clean second rack; drain 5 min.

SERVINGS: 6

ACTIVE time: 1 hr.

TOTAL time: 3 hrs.

or 1 hr. + overnight

Five-Layer Dip

Packed in individual cups, this classic Tex-Mex dip travels well to picnics (and tailgates!)

- 1 can refried beans**
- 1 tsp. cumin**
- ½ tsp. smoked paprika**
- 2 limes**
- 4 (8 oz.) clear plastic cups or wide-mouth jars**
- 2 avocados**
- ¼ cup+ cilantro, chopped**
- ½ cup jarred salsa**
- 1 cup sour cream**
- 1 packet taco seasoning**
- ½ cups cheddar or Monterey Jack cheese, shredded**
- 1 med. tomato, diced**
- ¼ cup red onion, chopped**

Salt and pepper, to taste

8 black olives, sliced

Tortilla chips

● Mix refried beans, cumin, paprika and juice from half of a lime. Spread one quarter of beans in bottom of each cup and cover with 1 Tbs. of salsa.

● Mash avocados and mix with 4 Tbs. cilantro, juice from half of a lime and remaining salsa. Spread one quarter on top of salsa in each cup.

● Mix taco seasoning with sour



cream and spread on top of guacamole to keep avocado from browning. Top with shredded cheese.

● Combine tomatoes, red onion, olives, salt and pepper, and juice of half of a lime. Divide between cups and sprinkle with cilantro.

SERVINGS: 4

ACTIVE time: 40 min.

TOTAL time: 40 min.



CAPRESE MACARONI SALAD

Cook 2 cups elbow macaroni according to package directions; drain and rinse with cold water. Cool completely. For dressing, in small bowl, combine 1 cup mayonnaise, 1 Tbs. Italian salad dressing mix, 2 tsp. sugar, $\frac{3}{4}$ tsp. mustard, $\frac{1}{4}$ tsp. salt and $\frac{1}{8}$ tsp. pepper. In large bowl, combine 1 pint cherry tomatoes, halved, 1 cup mozzarella pearls and macaroni. Add dressing; gently toss to coat. Refrigerate until serving. Top with $\frac{1}{4}$ cup slivered basil and Parmesan before serving. Serves 6.

Sun-Kissed Corn Salad

Farm-to-fork bliss straight from the countryside

- 3 ears fresh or 2 cups frozen corn kernels
- 1 med. red bell pepper, diced small
- 2 med.-sized potatoes (gold or red potatoes), peeled and diced $\frac{1}{2}$ "
- $\frac{1}{4}$ pound sliced deli ham, diced small
- 3 Tbs. fresh parsley, chopped
- $\frac{1}{4}$ cup olive oil
- $1\frac{1}{2}$ Tbs. white wine vinegar
- Salt and pepper
- Mixed greens (e.g. arugula or baby spinach) (optional)

● If using fresh ears of corn, boil them in salted water for 7–8 min. on med.-high heat until tender. Cool before slicing off the kernels. For frozen corn, make sure it's thawed completely.



● Boil potatoes on med.-high heat until they're fork-tender but not falling apart—about 12–15 min. Strain and cool.

● In large mixing bowl, combine corn kernels, bell pepper, potatoes, ham and chopped parsley.

● Blend oil and vinegar, add salt and pepper to taste. Whisk and pour just enough over your salad mixture to lightly coat the top. Toss everything gently until well combined.

● Serve by laying out a bed of mixed greens on each plate, if desired.

SERVINGS: 6

ACTIVE time: 40 min.

TOTAL time: 1 hr., 20 min.

Mini Peach Pies

Adorable and delicious, these small pies are a sweet treat to go.

- $2\frac{1}{4}$ lbs. fresh peaches, pitted, peeled, sliced or 2 lbs. frozen sliced peaches, thawed and drained, about 8 cups
- $\frac{3}{4}$ cup sugar
- 2 Tbs. cornstarch
- $\frac{1}{4}$ tsp. ground cinnamon
- $\frac{1}{4}$ vanilla bean, split lengthwise
- 4 (8 oz.) wide-mouth jars
- 1 sheet (half of 14.4 oz. pkg.) refrigerated piecrust dough
- 1 egg, beaten
- $\frac{1}{4}$ tsp. sugar



● Preheat oven to 425°F. In large bowl, combine peaches, sugar, cornstarch and cinnamon. Carefully scrape seeds from cut sides of vanilla bean into mixture; stir to combine. Let stand until juicy, about 5 min. Evenly divide filling among jars, pressing down lightly.

● On surface, unroll piecrust dough; cut into $\frac{1}{2}$ "-wide strips. Working with one pie at a time, starting in center of top, wind dough strips around in evenly spaced rings to form rose shape, piecing together, as necessary, by lightly moistening ends with water (not all of dough will be used). Turn edges of outside strips out slightly. Lightly brush dough with some of egg; sprinkle with sugar. Bake 30–35 min. until crust is lightly browned and filling is hot and bubbly. Cool completely. If desired, garnish with mint.

SERVINGS: 4

ACTIVE time: 40 min.

TOTAL time: 1 hr., 20 min.



BLT Bites

These quick appetizers may be mini, but their bacon and tomato flavor is full sized

- 20 cherry tomatoes
- 4-5 slices of bacon, cooked and crumbled
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{3}$ cup green onion, finely chopped
- 3 Tbs. Parmesan cheese, grated
- 2 Tbs. fresh parsley, finely chopped



Gourmet Roast Beef Sandwiches

With a creamy horseradish-mustard spread and peppery watercress, these aren't your average roast beef sandwiches! And they're great made ahead. Just wrap in plastic wrap and refrigerate until you're ready to head out to your picnic

- $\frac{1}{3}$ cup whipped cream cheese
- 2 Tbs. mayonnaise
- 1 Tbs. whole-grain mustard
- 2 tsp. prepared horseradish from a jar, drained
- 4 soft rolls, preferably egg twist, about 4 oz. each, halved
- $\frac{1}{4}$ cup bottled balsamic vinaigrette salad dressing
- 1 lb. deli-sliced roast beef
- 2 cups loosely packed watercress
- 4 thin slices red onion
- 4 thin slices tomato

● In bowl, combine cream cheese, mayonnaise, mustard and horseradish. Brush cut sides of rolls with vinaigrette, about 1 Tbs. per roll. Spread bottom half of each roll with 1 tsp. cream cheese mixture. Divide beef between rolls; top each with $\frac{1}{2}$ cup watercress, red onion and tomato slices. Spread 1 Tbs. cream cheese mixture on cut side of each bun top; place over sandwiches.

SERVINGS: 4
ACTIVE time: 15 min.
TOTAL time: 15 min.

● Cut thin slice off each tomato top. Scoop out and discard pulp. Invert tomatoes on paper towel to drain.

● In small bowl, combine remaining ingredient. Spoon into tomatoes. Refrigerate for several hours.

SERVINGS: 20 appetizers

ACTIVE time: 30 min.

TOTAL time: 30 min.

+ chilling time



Picnics

Herb & Sea Salt Chips with Buttermilk Ranch

Short on time? Arrange potato slices on a plate in a single layer and microwave 4 minutes or until crisp

6 baking potatoes

1 Tbs. minced fresh rosemary

¼ cup buttermilk

½ cup sour cream

½ cup mayonnaise

1 tsp. Worcestershire sauce

1 clove garlic

1 tsp. onion powder

2 Tbs. fresh dill

2 Tbs. fresh parsley

1 lemon, zested and juiced

on greased baking sheet lined with foil. Coat potatoes with cooking spray; add rosemary and season with salt and pepper. Bake 20 min. or until crisp, turning once.

● In food processor, puree buttermilk, sour cream, mayonnaise, Worcestershire, garlic, onion powder, dill, parsley, 2 Tbs. lemon juice and ½ tsp. lemon zest. Season with salt and pepper to taste. Serve baked potato chips with ranch dip.

● Preheat oven to 400°F. Using very sharp knife or mandoline, slice potatoes as thinly as possible. Arrange in a single layer

SERVINGS: 6

ACTIVE time: 10 min.

TOTAL time: 30 min.



BITE-SIZED RAINBOW FRUIT KEBABS

Wash, dry and prep bite-sized servings of fruit and arrange on small wooden skewers in a gradient of colors. Transport in large plastic resealable containers or bags. They're delicious on their own or with yogurt for dipping!





Grilled-Veggie Super Sandwich

We brushed fresh summer veggies with garlic-infused olive oil, then grilled 'em to perfection for our tasty vegetable and fresh mozzarella sandwich—the flavors blend and intensify while it chills in the fridge!

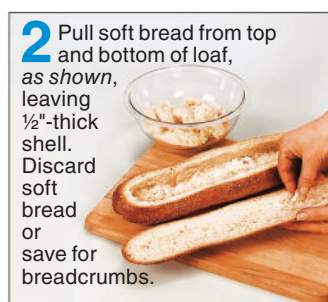
- 1 clove garlic, minced
- ¼ cup oil, preferably olive
- 2 Tbs. vinegar, preferably red wine
- ½ tsp. sugar
- ¼ tsp. dried basil
- ¼ tsp. dried oregano
- ½ tsp. salt, divided
- ⅛ tsp. + ¼ tsp. pepper, divided
- ½ cup pimiento-stuffed green olives, chopped
- 1 yellow squash, about 8 oz., cut lengthwise into ⅛"-thick slices
- 1 zucchini, about 8 oz., cut lengthwise into ⅛"-thick slices
- 1 red onion, about 6 oz., sliced into ¼"-thick rings
- 1 long loaf (about 1 lb.) crusty Italian bread
- 1 jar (7 oz.) roasted red peppers, drained
- 6 oz. fresh mozzarella cheese, cut into ¼"-thick slices

● Preheat stovetop grill pan over med.-high heat, or prepare outdoor grill for direct-heat cooking. In small skillet over med.-low heat cook garlic in oil until lightly golden, 1–2 min. Remove from heat; cool 5 min. In bowl whisk 2 Tbs. garlic oil with vinegar, sugar, basil,

oregano, ¼ tsp. salt and ⅛ tsp. pepper. Stir in olives; reserve. Brush both sides of squash, zucchini and onion slices with remaining garlic oil; sprinkle with remaining salt and pepper. Grill, turning once, until tender, 2–3 min. per side. Cool slightly. Follow steps, below.



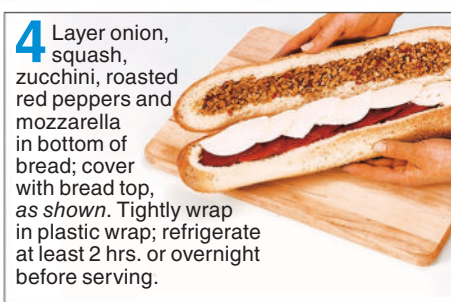
1 To assemble sandwich, cut off top third of bread, as shown.



2 Pull soft bread from top and bottom of loaf, as shown, leaving ½"-thick shell. Discard soft bread or save for breadcrumbs.



3 Spread and press olive mixture onto cut side of bread top, as shown.



4 Layer onion, squash, zucchini, roasted red peppers and mozzarella in bottom of bread; cover with bread top, as shown. Tightly wrap in plastic wrap; refrigerate at least 2 hrs. or overnight before serving.

SERVINGS: 8 ACTIVE time: 30 min. TOTAL time: 1 hr. + overnight

VERY VEGGIE COLESLAW

To make: In bowl, whisk $\frac{1}{4}$ cup apple cider vinegar, $\frac{1}{4}$ cup olive oil, 2 Tbs. honey and $\frac{1}{8}$ tsp. celery seed; add 2 cups shredded carrots, 2 cups shredded red cabbage, 1 diced cucumber, 1 julienned mango and parsley to taste. Toss well; chill. Serves 6.



Tomato & Watermelon Salad

This salad is a balance of sweet, savory and salty, with juicy watermelon, briny feta and sweet ripe tomatoes. It keeps well stored in the refrigerator for two days or out on a picnic spread for hours. It's truly the best of summer!



- In large bowl, gently toss together tomatoes, watermelon and sliced jalapeño. Transfer to serving platter and top with cashews and feta.

- In small jar with tight-fitting lid, shake together lime juice, vinegar, olive oil, honey and mustard until well combined.

- Pour dressing over salad and toss gently. Sprinkle with sea salt and fresh cracked black pepper. Top with avocado. Add lime wedges for garnish. Store in refrigerator until ready to serve. This salad is best within 2 days of assembling.

3 heaping cups halved cherry tomatoes

5 heaping cups cubed watermelon

$\frac{1}{2}$ jalapeño, very thinly sliced

$\frac{1}{4}$ cup roasted and salted cashews, coarsely chopped

$\frac{1}{2}$ cup crumbled feta

Sea salt and fresh cracked black pepper

1 ripe avocado, diced into small cubes

Lime wedges for serving

1 Tbs. fresh lime juice

1 Tbs. apple cider vinegar

3 Tbs. olive oil

1 tsp. honey

1 tsp. whole-grain mustard

SERVINGS: 6

ACTIVE time: 30 min.

TOTAL time: 1 hr., 20 min.

Pesto Chicken and Spinach Salad

Our delicious from-scratch pesto sauce is so easy, you'll want to make a double batch—cover and refrigerate the extra to toss with hot pasta, stir into chicken salad or use as a sandwich spread

½ cup orzo pasta	1 clove garlic
1½ cups fresh basil leaves	¼ tsp. pepper
¼ cup olive oil	1 lb. chicken tenders
2 Tbs. fresh lemon juice	¼ tsp. salt
2 Tbs. chopped walnuts	6 cups baby spinach (3 oz.)
2 Tbs. Parmesan cheese, grated	1 cup cherry tomatoes, halved

● Cook orzo according to package directions; drain, rinsing under cold water until cool, about 1 min. Drain well. In food processor, process basil, oil, lemon juice, walnuts, Parmesan cheese, garlic and ⅛ tsp. pepper until smooth; reserve.

● Sprinkle chicken with salt and remaining ⅛ tsp. pepper. Coat grill pan with cooking spray; heat over med. heat. Add chicken; cook 5 min. Flip chicken; reduce heat to med.-low. Cover; cook until no longer pink in centers, 7–8 min. Transfer to cutting board and let cool slightly.

● When chicken is cool enough to handle, tear or cut into pieces. In bowl, toss chicken with spinach, tomatoes and orzo; transfer to shallow serving platter. Serve with reserved pesto sauce.

SERVINGS: 4 **ACTIVE time: 30 min.** **TOTAL time: 45 min.**



Kids' Apple Matchstick Salad

This refreshing, savory fruit salad hits the spot for kids—and kids at heart. Use any apple variety you like and cut the ingredients into matchsticks for an enticing presentation.

- 2 large apples, cored and julienned
- 1 Persian cucumber, seeded and julienned
- 6 oz. jicama sticks, julienned
- Juice of 1 lime
- 2 Tbs. fresh mint leaves, chopped
- 1 Tbs. fresh cilantro leaves, chopped
- Kosher salt

● In large bowl, combine apples, cucumber, jicama, lime juice, mint, cilantro and a pinch of kosher salt. Toss to coat well. Refrigerate until ready to serve.

SERVINGS: 4 to 6

ACTIVE time: 10 min.

TOTAL time: 10 min.



Picnics

Pulled Pork Pastry Puffs

Pick up precooked pulled pork at the grocery store to make these a snap to prepare!

- $\frac{3}{4}$ lb. cooked pulled pork
- $\frac{3}{4}$ cup barbecue sauce of your choice
- $1\frac{1}{2}$ cups shredded cheddar cheese
- $\frac{1}{2}$ cup red onion, finely diced
- 1 sheet puff pastry dough
- Extra barbecue sauce, for brushing
- 1 egg
- 1 tsp. water
- 2 Tbs. barbecue dry rub (optional)

- Preheat oven to 350°F. Mix pork, barbecue sauce, cheese and red onion in bowl.
- Carefully unroll puff pastry sheet out onto parchment

paper and cut into 6 equal rectangles. Brush each rectangle with barbecue sauce.

- Put cooked pulled pork mixture down middle of half of puff pastry rectangles. Fold other half of puff pastry rectangles over barbecue mixture, and crimp edges to form a puff pastry pocket.
- Combine egg and water and brush on pastry. If desired, sprinkle pastry pockets with dash of barbecue dry rub. Bake 20–25 min. until golden brown.

SERVINGS: 8–10

ACTIVE time: 5 min.

TOTAL time: 30 min.

Give your picnic some personal touches!

Homespun *Happy*

Let the nostalgia bug bite you.

Go ahead and order up some old-time fabrics to make your own napkins and place mats. Just cut, fold a quarter-inch around the borders, iron and stitch to discover in seconds what Grandma always knew: Sewing really does soothe the soul.

**Decorate with
what's in season!
How about a
cherry theme?**

In-a-pinch place mats

Who needs to expose nice cloth mats to the vagaries of outdoor dining? Not you! Create a disposable (but still oh so adorable) alternative with two-sided gift wrap. To expertly craft the perfect-sized square for your dinnerware, measure the diameter of your plate. Then cut out a paper square that's 4 inches wider than this measurement. The best part: If a spill happens, just flip the mat for a fresh start.



Stencil your tray table

All it takes is a little stenciling to transform a tray table into a perfect low tableau for backyard picnics, just add a blanket and soft pillows for a cozy setting. To do: Tape a flower stencil and a leafy stencil to the tabletop using painter's tape. Use a sponge brush to dab acrylic paint on stencil; let dry. Remove stencil; repeat. Brush on a coat of clear polyurethane to seal.



Light up the day with pretty petaled twinklers

Petite floral-kissed candle cups add charming ambience to your tabletop—instantly! To do: For each, stretch a rubber band around a glass candle cup. Slip fresh peony or rose petals under the band until glass is mostly covered. Wrap floral wire around the band a few times, tucking fresh herb snippets under the wire as you go; twist ends to secure. Add sand and a tea light to the cup.





Grilling

*W*hat says summertime more than a barbecue with loved ones? Impress at your next grill-out with juicy barbecue chicken and ribs, tasty sweet corn and a twist on classics like burgers and dogs. With plenty of options for starters, sides, and mains, you'll be excited to fire up the grill and deliver an unforgettable experience to fellow food lovers.

Fired-up flavor they'll love!

Kick back, relax and enjoy with these quick and easy flame-kissed dishes

Citrus Berry Sangria

Grilled Rib-Eye Steaks with Onions



Strawberries
and Cream
Chocolate
Cupcakes



Sweet 'n' Spicy
Coleslaw

Dijon Potato
Salad Skewers





PRO PREP TIP

Oops! You've got steak on the menu for dinner but you forgot to marinate it earlier. The quick fix: Score the meat in a crosshatch pattern, cutting about 1/2" deep, then marinate. The cuts allow the steak to better absorb the liquid, so it will be ready to cook in under an hour.

Grilled Rib-Eye Steaks with Onions

Onion dip seasoning mix is the star ingredient sprinkled over the top of tender, juicy steaks

- 4 small red onions, halved
- 3 Tbs. olive oil
- 1/2 tsp. salt
- 1 env. onion soup and dip mix from 2 oz. pkg., finely crushed
- 1 tsp. dried Italian seasoning
- 4 (1" thick) boneless rib-eye steaks, 12 oz. each
- Fresh herbs (optional)

- Prepare grill for med.-high direct- and indirect-heat cooking. Brush onions with 2 Tbs. oil; sprinkle with salt. Place onions cut sides down over indirect heat. Cover grill; cook until onions are tender, 20–30 min. Remove from grill; loosely cover with foil.

- Meanwhile, in small bowl, combine onion soup mix,

Italian seasoning and remaining 1 Tbs. oil. Dividing evenly, rub mixture over all sides of steaks. Grill over direct heat, turning once, 4–5 min. per side for med.-rare or until desired doneness. Serve with onions.

SERVINGS: 8

ACTIVE time: 15 min.

TOTAL time: 45 min. + grill prep



Dijon Potato Salad Skewers

Impress everyone when you serve these gourmet spuds

- 16 (7–8") metal or wooden skewers
- 2 lbs. baby red potatoes
- 1/4 cup olive oil
- 3 Tbs. white wine vinegar
- 2 Tbs. Dijon mustard
- 2 Tbs. chopped fresh parsley
- 1/4 tsp. salt
- 4 assorted peppers, cut into 1 1/4" pieces

- Prepare grill for med. direct-heat cooking. If using wooden skewers, soak in water while grill heats up. In large pot, combine potatoes with enough salted water to cover. Over high heat, bring to a boil. Reduce heat to med.; cook until just tender, about 15 min. Drain; rinse under cold water to cool. When cool enough to handle, cut each potato in half.

- Whisk oil, vinegar, mustard, parsley and salt. Thread vegetables onto skewers; coat with cooking spray. Grill, turning, until tender, 3–5 min. per side. Brush with dressing.

SERVINGS: 8.

ACTIVE time: 45 min.

TOTAL time: 55 min. + grill prep



Sweet 'n' Spicy Coleslaw

Golden raisins and green Tabasco add sweet heat to this 15-minute side

- | | |
|---|----------------------------------|
| 3 Tbs. olive oil | 2 cups shredded red cabbage |
| 3 Tbs. apple cider vinegar | 2 scallions, sliced, about ½ cup |
| 1 Tbs. honey | ⅓ cup golden raisins |
| ½ tsp. green Tabasco sauce | ¼ cup chopped mint |
| ½ tsp. salt | ¼ cup toasted slivered almonds |
| 4 cups fresh coleslaw mix, from 16-oz. pkg. | |

- In large bowl, whisk together oil, vinegar, honey, Tabasco sauce and salt until blended.
- Add coleslaw mix, shredded red cabbage, scallions, raisins, mint and almonds; toss until combined and slaw is evenly coated with dressing. Transfer to serving bowl. If not serving immediately, cover with plastic wrap and chill. If desired, garnish with mint sprigs.

SERVINGS: 8 **ACTIVE time: 15 min.**
TOTAL time: 15 min.



CITRUS BERRY SANGRIA

This show-stopping sipper gets an extra-fruity punch with apple brandy. To make: In pitcher, stir together 1 (750 ml.) bottle red wine, ½ cup apple brandy, 2 cups mixed fruit (such as apples, berries and oranges) and ½ cup sugar. Cover; chill 4 hrs. Divide among glasses. Serves 6.



Grilling

Strawberries and Cream Chocolate Cupcakes

We subbed in applesauce for oil in our fudgy cake batter for a lightened-up treat that's sure to win oohs and aahs

- | | |
|--|--|
| 1 (15.25 oz.) pkg. dark chocolate fudge cake mix | 4½ cups thawed frozen whipped topping, from 2 (8 oz.) conts. |
| 3 eggs | 1 (16 oz.) cont. strawberries, sliced |
| ⅓ cup unsweetened applesauce | Fresh blueberries |
| ½ cup mini chocolate chips | |

- Preheat oven to 350°F. Line 24 muffin cups with cupcake liners. On low speed, beat cake mix, 1 cup water, eggs and applesauce until blended, 30 sec.; on med., beat 2 min. Stir in chocolate chips. Divide batter evenly among liners. Bake until toothpick inserted into centers comes out clean, 17–20 min. Let cool 10 min. Transfer from pans to racks; let cool completely.
- Carefully slice off top of each cupcake; reserve tops. Dollop about 2 Tbs. topping on each cupcake. Arrange strawberries over topping. Cover with cupcake tops; dollop on remaining topping. Garnish with blueberries.

EASY VARIATION

Make 'em Chocolate Peanut Butter Cupcakes: Make cupcakes as directed. Omit strawberries and blueberries. In microwave-safe bowl, microwave ½ cup creamy peanut butter in 15-sec. intervals until pourable. Fold into whipped topping until smooth; spread over cupcakes. Top each with chopped peanuts. Drizzle with warm honey.

SERVINGS: 24 **ACTIVE time: 40 min.**
TOTAL time: 2 hrs., 30 min.

A Barbecue Fea

Watermelon
Lemonade

Extra-Sweet
Corn on the Cob

Cook them together!

Brown-Sugar
BBQ Chicken
& Ribs

st!

Enjoy every bit of outdoor flavor with these best-ever recipes that make the most of the season's bounty!

Grilling

No Cook!

Strawberry- Brownie
Ice Cream Pie

Cucumber, Tomato and
Sweet Onion Salad

Turn the page for recipes ▶

**MAKE IT
IN YOUR OVEN!**

Roast chicken and ribs in separate pans at the same time at 325°F for about 2 hrs.



Brown-Sugar BBQ Chicken & Ribs

Love chicken and ribs? It's easy to season 'em both with brown sugar and whip 'em up together on your grill!

- ¼ cup packed dark brown sugar
- 2 Tbs. dry chicken seasoning, such as McCormick's Montreal
- ¾ tsp. salt
- 1 slab pork spareribs, 3–3½ lbs.
- 3 lbs. chicken parts
- ¾ cup bottled brown sugar barbecue sauce, such as Kraft's
- ¼ cup spicy brown mustard
- ¾ tsp. cayenne pepper
- ¾ tsp. chili powder

● Prepare grill for direct- and indirect-heat cooking. Combine brown sugar, chicken seasoning and salt; rub over tops of ribs and chicken parts.

- Place ribs, seasoned side down, over indirect heat on grill. Cover; cook 15 min. Turn; cook, covered, 1 hr.
- Add chicken pieces, meaty side down, over direct heat; cook until just browned, 4–5 min. Turn; place over indirect heat. Cover; cook until chicken is no longer pink near bone and ribs are very tender, 45–55 min.
- Meanwhile, combine barbecue sauce, mustard, cayenne and chili powder; brush over ribs and chicken during last 20 min. of cooking time.

SERVINGS: 8
ACTIVE time: 15 min.
TOTAL time: 2 hrs., 15 min.



EXTRA-SWEET CORN ON THE COB! In a pot over high heat combine 8 ears of corn, 1 cup milk, ¼ cup sugar, ¼ cup butter, 1 Tbs. salt with enough water to cover. Boil about 10 min., until corn is tender. Drain and return corn to pot. Add 1 tsp. celery salt, 1 tsp. marjoram and ¼ cup butter. Toss to coat. Serve sprinkled with chopped fresh parsley (optional).

Watermelon Lemonade

Beat the heat with this sweet-'n'-tangy cooler!

- 1¾ cups cold water
- ¼ cup sugar
- 5 cups cubed seedless watermelon, from 1 (5-lb.) chunk
- 1 can (12 oz.) frozen pink lemonade concentrate
- ¼ cup lemon juice
- Ice
- Watermelon balls and lemon slices (optional)

● In microwave-safe bowl, microwave ¼ cup water on high until hot, about 1 min. Add sugar; stir until dissolved. Cool completely.

● In blender puree watermelon, undiluted concentrate and lemon juice. Transfer to pitcher; stir in sugar mixture and remaining cold water. Serve over ice. Garnish with watermelon balls and lemon slices, if desired.

SERVINGS: 6
ACTIVE time: 15 min.
TOTAL time: 30 min.



Cucumber, Tomato and Sweet Onion Salad

Our cool, easy dressing makes the most of summer veggies!

- | | |
|-----------------------------|---|
| 3 large cucumbers | 2 tsp. vinegar, preferably apple cider |
| 2 tsp. salt | |
| ½ cup sour cream | ¼ tsp. pepper |
| ⅓ cup fresh dill, chopped | 1 pt. grape tomatoes, halved |
| 2 Tbs. prepared horseradish | 1 med. sweet onion, such as Vidalia, halved, thinly sliced, 1 cup |
| 2 tsp. sugar | |

● Prepare cucumbers according to steps, below. Place cucumber pieces in colander; sprinkle with salt. Let stand 30 min.

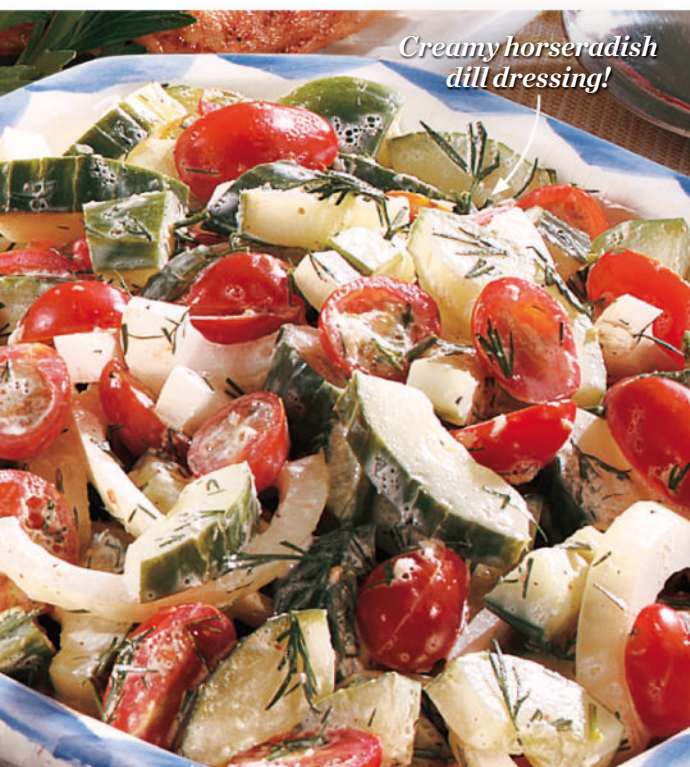
● In small bowl whisk together sour cream, dill, horseradish, sugar, vinegar and pepper; reserve.

● Rinse and drain cucumbers; pat dry with paper towels. In large serving bowl combine tomatoes, onion and cucumbers. Drizzle with horseradish mixture; toss to combine. Serve immediately or cover and refrigerate up to 2 hrs.

SERVINGS: 8

ACTIVE time: 30 min.

TOTAL time: 40 min.



Strawberry-Brownie Ice Cream Pie

This frozen dessert boasts chunks of chewy brownies and a hidden layer of sweet strawberry preserves!

- | | |
|--|--|
| ¼ cup strawberry preserves | 1 cup heavy cream |
| 1 pkg. (6 oz.) prepared Oreo cookie pie crust | 2 Tbs. confectioners' sugar |
| 2 pts. strawberry ice cream, softened | Warmed hot fudge topping and strawberries (optional) |
| 18 prepared mini brownies (from 8.8-oz. pkg.), such as Hostess Brownie Bites | |

● In microwave-safe bowl microwave preserves on High until melted, about 45 sec.; spread over bottom of pie crust. Cool.

● Spread 1 pt. ice cream over preserves. Top with brownies. Freeze until firm, about 30 min. Spread with 1 pt. ice cream. Freeze at least 1 hr.

● At med.-high speed beat cream and sugar until stiff peaks form. Spread pie with whipped cream. If desired, use fork to drizzle topping over pie and garnish with strawberry.

SERVINGS: 12

ACTIVE time: 30 min.

TOTAL time: 2 hrs.

Celebrate Summer

Apple-Cheddar
Layered Salad

*Fresh
twist on a
classic!*

Caesar
Potato Salad

Spicy Cajun
Burgers with
Bourbon Sauce

mer!

Why settle for ordinary burgers and dogs when you can serve up our delicious new twists on summer favorites!

Grilling

Blueberry-Peach
Crumb Pie

Bratwurst with
Sauerkraut and
Spicy Honey
Mustard

Garlic-
Toasted
Buns

Pizza Dogs

PIZZA DOGS

1. Prepare grill for direct-heat cooking. Grill 8 knockwursts, turning occasionally, until cooked through, 6–8 min.
2. Stir $\frac{1}{2}$ tsp. oregano into $\frac{1}{2}$ cup jarred pizza sauce. Place knockwursts on buns; top each with sauce, 1 Tbs. shredded mozzarella cheese, half slices of pepperoni, sliced black olives then remaining cheese. Grill until cheese is melted, 1 min. Serves 8.

Turn the page for recipes ▶



Spicy Cajun Burgers with Bourbon Sauce

These zesty burgers are packed with flavor and topped with kickin' bourbon steak sauce!

- 3 lbs. lean ground beef
- 1 small onion, minced, ½ cup
- 1 green pepper, minced, ½ cup
- 1 rib celery, minced, ½ cup
- 2 Tbs. dry Cajun seasoning
- 1 Tbs. hot pepper sauce, such as Tabasco
- ¾ tsp. garlic powder
- ¾ tsp. salt
- ¾ cup bottled steak sauce
- 1 Tbs. bourbon whiskey
- 8 slices sharp cheddar cheese
- 8 hamburger buns
- 8 pieces romaine lettuce
- 8 slices tomato

- Prepare grill for direct-heat cooking. Combine first 8 ingredients. Shape into 8 patties.
- Combine steak sauce and bourbon; reserve ½ cup. Brush 2 Tbs. sauce mixture over both sides of burgers. Grill, turning once, until no longer pink in centers, 4–5 min. per side, brushing with remaining 2 Tbs. sauce mixture during last 2 min. of cooking time.
- Top each burger with 1 slice cheese; grill until melted, 1 min. Serve on buns with lettuce, tomato and reserved sauce.

SERVINGS: 8

ACTIVE time: 25 min.

TOTAL time: 25 min. + grill prep

Apple-Cheddar Layered Salad

This lovely layered salad is sure to garner rave reviews!

- 1 head iceberg lettuce, 1 lb., chopped, 8 cups
- 2 Gala apples, cored, cut into ¼"-thick wedges
- 2 cups shredded cheddar cheese, 8 oz.
- 8 oz. radishes, trimmed, cut into ¼"-thick wedges
- ¾ cup garlic-and-onion-flavored croutons
- 3 Tbs. red wine vinegar
- 1 shallot, minced, 2 Tbs.
- 1 Tbs. Dijon mustard
- ½ tsp. salt
- ½ tsp. sugar
- ½ tsp. dried Italian seasoning
- ½ tsp. pepper
- ⅓ cup extra-virgin olive oil



- In 14-cup bowl, layer 4 cups lettuce, apples, 1½ cups cheese, radishes, remaining lettuce and remaining cheese. Top with croutons.
- Combine next 7 ingredients; gradually whisk in oil. Serve with salad.

SERVINGS: 8

ACTIVE time: 20 min.

TOTAL time: 20 min.



Caesar Potato Salad

Shredded Parmesan cheese, creamy Caesar dressing and a splash of lemon will make this your new favorite potato salad!

- 3 lbs. small red potatoes, quartered
- ¾ cup bottled Caesar-style creamy salad dressing
- 2 Tbs. mayonnaise
- 2 Tbs. chopped fresh parsley
- 1 Tbs. lemon juice
- 1 Tbs. grated lemon zest
- ½ tsp. salt
- ¼ tsp. coarse-ground pepper
- 2 scallions, diagonally sliced
- ½ cup shredded Parmesan cheese

- In pot combine potatoes with enough water to cover. Over high heat bring to boil. Boil until tender, 10–12 min.; drain. Rinse with cold water. Cool 20 min.
- In large bowl combine dressing, mayonnaise, parsley, juice, zest, salt and pepper. Add potatoes, scallions and Parmesan; toss to coat. Refrigerate 2–8 hrs.

SERVINGS: 8

ACTIVE time: 20 min.

TOTAL time: 2 hrs., 55 min.

Bratwurst with Sauerkraut and Spicy Honey Mustard

Honey mustard and garlicky buns make these classic beer brats even better!

- 2 pkgs. (1.24 lbs. each) uncooked beer-flavored bratwurst, such as Johnsonville's
- 5 Tbs. butter, melted
- 1 tsp. garlic powder
- ½ tsp. salt
- 10 hot dog buns
- ⅓ cup spicy brown mustard
- 1 Tbs. honey
- 1 Tbs. chopped fresh parsley
- 1 cup drained sauerkraut, heated

- Prepare grill for direct-heat cooking. Grill bratwursts, turning occasionally, until cooked through, 25–30 min.
- Mix butter, garlic and salt; brush over cut sides of buns. Grill, cut sides down, 1–2 min. Mix mustard, honey and parsley.
- Serve brats on rolls with sauerkraut and mustard sauce.

SERVINGS: 10
ACTIVE time: 15 min.
TOTAL time: 45 min.
 + grill prep



Grilling

MAKE IT FUN!

Transfer mustard sauce to small plastic bag. Snip one corner; pipe onto bratwursts.



Blueberry-Peach Crumb Pie

- 1 sheet (half of 15-oz. pkg.) refrigerated 9" piecrust dough
- ¾ cup + ⅓ cup granulated sugar
- ½ cup cornstarch
- ⅓ cup lemon juice
- 2 pts. blueberries, 4 cups
- 2 lbs. peaches, peeled, pitted and cut into ½"-thick wedges, 4 cups
- 2¼ cups all-purpose flour
- ¾ cup old-fashioned rolled oats
- ½ cup chopped pecans
- ⅓ cup packed light brown sugar
- ¾ tsp. ground cinnamon
- ¼ tsp. salt
- ¾ cup butter or margarine, melted
- Vanilla ice cream (optional)

SERVINGS: 10
ACTIVE time: 45 min.
TOTAL time: 5 hrs.

MAKE IT with nectarines!

Substitute nectarines for peaches.



1 Fit crust into 9" pie pan. Fold edge under, as shown.



2 Press dough edge between thumb and forefinger. Combine ¾ cup sugar, cornstarch and lemon juice until dissolved. Stir in fruit; let stand, stirring occasionally, 15 min. Place jellyroll pan on rack in lower third of oven. Preheat oven to 425°F.



3 Pour fruit into crust. Cover pie with foil; bake on hot pan 15 min. Reduce oven temperature to 375°F; bake 30 min. Combine next 6 ingredients and remaining granulated sugar. Stir in butter, as shown, until ingredients are moist.

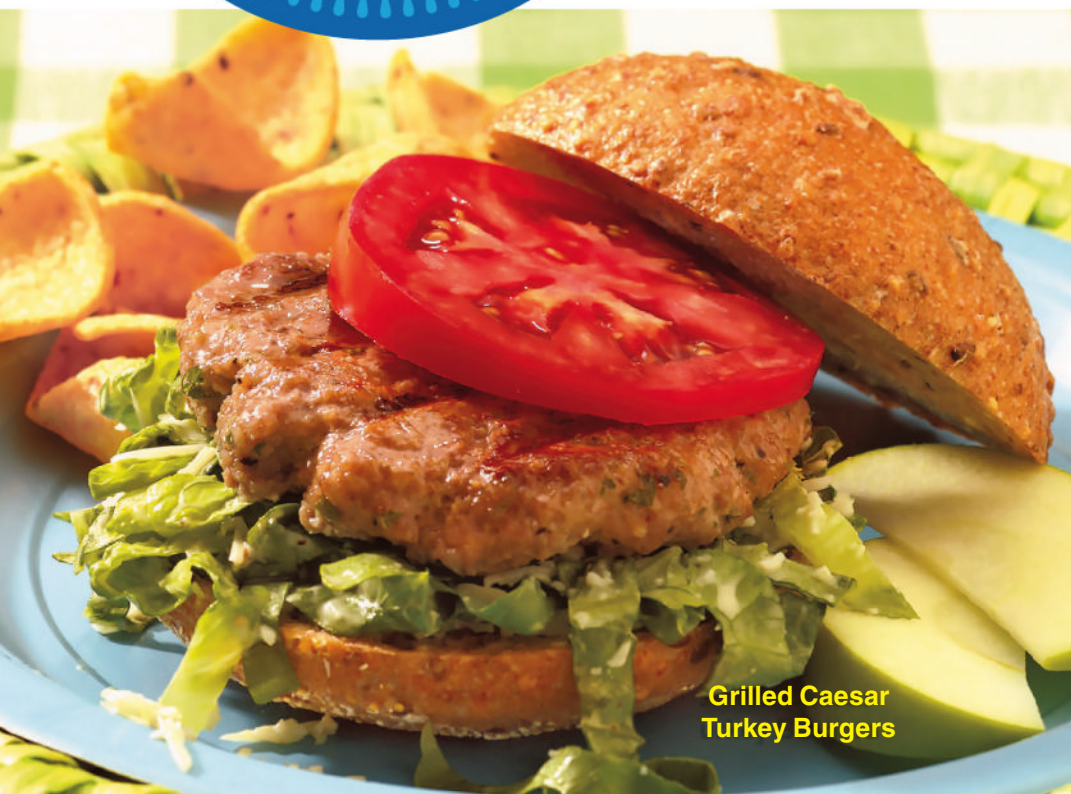


4 Squeeze mixture together to form crumbs, as shown. Uncover pie; sprinkle with crumbs. Bake 30 min. or until bubbly, covering edges with foil if necessary. Cool.

Time to fire up

Dee-licious!

Host your best-ever cookout with yummy recipes that go beyond basic burgers and dogs!



Grilled Caesar Turkey Burgers



Chi-town-Style Hot Dogs



Bourbon & Cola
Chicken Wings



Zesty,
crunchy
and
tangy!

the grill!



California
Burgers

Spicy & creamy!

Grilling

Turn the page for recipes ▶



Shrimp-and-
Veggie Kebabs



Bourbon & Cola Chicken Wings

You can use brandy, rum or sparkling apple or grape juice in place of the bourbon

- 1 cup bourbon
- 3 cups cola
- 1 cup ketchup
- 1/3 cup smoky barbecue sauce
- 2 tsp. Mexican chili powder
- 4 lbs. chicken wings

● Combine bourbon, cola, tomato sauce, barbecue sauce

and chili powder in large shallow bowl or ovenproof dish. Add wings and turn to coat in marinade. Cover with plastic wrap and refrigerate for 2–4 hrs.

● Preheat covered gas grill with all burners on low and hood closed until temperature

reaches 350°F (or follow manufacturer's instructions).

● Drain wings; reserve marinade. Transfer wings to two greased disposable foil roasting pans; cover with foil. Turn burners off underneath roasting pans, leaving other burners on low. Cook with hood closed for 20 min. Increase heat to 400°F. Remove foil. Turn wings and baste with any juices. Barbecue another 15 min. or until wings are tender and cooked through, using 1 cup of reserved marinade for basting every 10 min. Do not baste during final 5 min. of cooking time.

● Meanwhile, place remaining reserved marinade in large saucepan and bring to a boil. Boil for 20 min. or until marinade reduces to about 1½ cups.

● Serve wings with the reduced marinade.

SERVINGS: 12

ACTIVE time: 15 min.

TOTAL time: 45 min.

+ refrigeration

Grilled Caesar Turkey Burgers

Here's a surefire way to get 'em to eat their salad: Top zesty Caesar salad with juicy burgers!

- 1 lb. lean ground turkey
- 2 Tbs. chopped fresh parsley
- 1/2 tsp. onion salt
- 1/4 tsp. pepper
- 1/2 cup reduced-fat creamy Caesar salad dressing
- 1 1/2 cups shredded romaine lettuce
- 1/4 cup (1 oz.) shredded Parmesan cheese
- 4 Kaiser or whole-grain buns, split
- 4 thin slices tomato

● Heat closed contact grill for 5 min. Meanwhile, in large bowl, combine ground turkey, parsley, onion salt, pepper and 2 Tbs. salad dressing; mix well. Shape mixture into 4 patties, 1/2" thick.

● When grill is heated, place patties on bottom grill surface. Close grill; cook 8–10 min. or until patties are no longer pink in center.

● In small bowl, combine lettuce, cheese and remaining



salad dressing; toss to mix. Spoon mixture onto bottom halves of buns. Top with patties, tomato slices and top halves of buns.

SERVINGS: 4

ACTIVE time: 30 min.

TOTAL time: 30 min.



California Burgers

Our kicked-up avocado relish adds just the right amount of heat to juicy patties

- | | |
|--|--|
| 2 ripe avocados, pitted, peeled, chopped | 2 lbs. ground chuck |
| ½ small onion, diced | 2 Tbs. canola oil |
| 1 jalapeño, diced | 6 slices American cheese (about 4 oz.) |
| 1 lime, juiced | 6 hamburger buns, split |
| ¼ cup chopped cilantro | 1 bunch watercress |
| ½ tsp. salt | 2 tomatoes, sliced |

● Prepare grill for med.-high direct-heat cooking. In med. bowl, mix avocado, onion, jalapeño, lime juice, cilantro and ½ tsp. salt. Divide meat into 6 portions; form each into ¾"-thick patty. With thumb, make depression in center of each patty.

● Brush burgers with oil; sprinkle with remaining salt. Grill 3 min.; flip. Cook until no longer pink in centers, about 4 min. or until desired doneness, topping with cheese and covering during last 1 min. cooking time.

● Arrange bun bottoms on platter; place burgers on top. Dividing evenly, top with watercress, sliced tomato and avocado relish. Cover with bun tops.

SERVINGS: 6.

ACTIVE time: 30 min.

TOTAL time: 30 min.

+ grill prep

Chi-town–Style Hot Dog

Chicago's legendary dogs are loaded with tomatoes, onions, hot peppers and a pickle spear, plus a sprinkling of celery salt—it's no wonder the Windy City loves 'em

- | | |
|--|---|
| 6 hot dogs | ● Heat grill to med. Grill hot dogs, turning occasionally, until cooked through, 6–8 min. Grill buns, split sides down, until lightly toasted, 1–2 min. Place hot dogs in buns. Add pickle spears, tomato wedges, pepperoncini, onions, relish and yellow mustard. Sprinkle each hot dog with a pinch of celery salt. |
| 6 hot dog buns, preferably poppy seed, split | |
| 6 pickle spears | |
| 1 large tomato, cut into 12 wedges | |
| 12 pepperoncini or sport peppers (small pickled hot peppers) | |
| ¼ cup chopped onions | |
| ¼ cup sweet pickle relish | |
| 2 Tbs. yellow mustard | |
| ⅛ tsp. celery salt | |

SERVINGS: 6

ACTIVE time: 10 min.

TOTAL time: 20 min. + grill prep





Shrimp-and-Veggie Kebabs

Our kebab marinade is easy with bottled Italian dressing! Fresh lime juice and zest add an instant flavor boost

- 8 (9") skewers
- 24 extra-large shrimp, about 1 ¼ lbs., peeled and deveined
- 1 zucchini, about 8 oz., cut into 24 slices
- 2 red peppers, each cut into 12 pieces
- 3 limes, each cut into 8 pieces
- 1 cup Italian vinaigrette salad dressing
- 1 tsp. grated lime zest
- 2 Tbs. lime juice

● If using wooden skewers, soak in water 30 min. before using.

● Thread shrimp, zucchini, red peppers and lime wedges onto skewers. Place in non-aluminum rectangular dish.

Whisk together dressing, zest and juice; reserve ¼ cup. Pour remaining mixture over kebabs. Cover; refrigerate, turning once, 30 min.

● Meanwhile, prepare grill for direct-heat cooking. Place kebabs on grill over direct heat. Cover; grill, turning once until shrimp are opaque and vegetables are tender, 3–5 min. per side, brushing with half of reserved dressing mixture during last 3 min. of grilling time. Remove from grill. With clean brush, brush kebabs with remaining dressing.

SERVINGS: 4

ACTIVE time: 30 min.

TOTAL time: 1 hr. + grill prep

Grilled Watermelon

These grilled watermelon wedges are a fun, refreshing summer side dish!

- 12 (½" thick) wedges watermelon (about 4" long, 3" wide)

4 lemon slices

2 Tbs. raw honey

1 Tbs. fresh lemon juice

Pinch ground cayenne

Mint sprigs (optional)



MAKE IT A taste test!

This may be an unusual dish for your guests. What's the verdict? Let us know!

● Prepare grill for medium indirect-heat cooking. Lightly coat watermelon and lemon slices with cooking spray. Place fruit on grill grates. Grill, flipping once, until grill-marked, about 4 min. per side. Transfer to platter; let cool. Meanwhile, in small bowl, combine honey, lemon juice, cayenne and 1/8 tsp. salt. Drizzle over watermelon. If desired, garnish with mint.

SERVINGS: 4

ACTIVE time: 15 min.

TOTAL time: 15 min. + grill prep



Grilling

Grilled Veggie French-Bread Pizza

For flavor-packed pizza sans the guilt, we piled on grilled vegetables and topped it with low-fat mozzarella

- 1 (12 oz.) jar roasted red peppers, drained
- 1 clove garlic
- 3 tsp. olive oil
- 1 cup torn white sandwich bread
- 1 lb. zucchini and/or yellow squash, sliced 1/4"-thick
- 6 oz. mushrooms, about 3 cups
- 3/4 tsp. dried Italian seasoning
- 1/4 tsp. salt
- 1 (12 oz.) loaf crusty bread, halved lengthwise and cut crosswise into thirds
- 2 tomatoes, sliced
- 6 oz. part-skim mozzarella cheese, cut into 1 x 1 1/4" slices
- 2/3 cup sliced red onions
- Fresh basil leaves

● Prepare grill for direct- and indirect-heat cooking. In food processor, puree peppers, garlic, 2 tsp. water and 1 tsp. olive oil until smooth. Add sandwich bread; puree; reserve.

● In large bowl, toss zucchini, squash and mushrooms with Italian seasoning, salt and remaining 2 tsp. oil until combined. Grill vegetables over direct heat, flipping once, until tender, 3–4 min. per side. Grill crusty bread, cut sides down, 1–2 min.; spread with red pepper puree. Slice mushrooms. Top bread with grilled veggies, tomatoes, cheese and onions. Place over indirect heat. Cover; cook until cheese is melted, 5 min. Top with basil leaves.

SERVINGS: 6

ACTIVE time: 40 min.

TOTAL time: 45 min. + grill prep

Honey-Lime Salmon Fillets

To prevent fish from sticking to the grill and to add a double dose of citrus flavor, layer lime slices on the grates and place the fish on top

- 3 Tbs. olive oil, divided**
- 2 tsp. honey**
- 2 limes, zested, juiced and divided**
- 4 (1"-thick) salmon fillets**
- 1 cup cherry tomatoes, halved**
- 2 avocados, diced**
- 1 cup cooked corn**
- ½ red onion, thinly sliced**
- ¼ cup chopped fresh cilantro**

● Heat grill for indirect cooking. In bowl, whisk 1 Tbs. oil, honey, 2 Tbs. lime juice and

½ tsp. lime zest. Rub mixture over salmon. Season with salt and pepper. Grill salmon, skin side down, 10 min. or until fish flakes with a fork.

● In bowl, toss tomatoes, avocados, corn, onions, cilantro, 2 Tbs. lime juice, ½ tsp. lime zest and remaining oil. Season with salt and pepper to taste. Serve salmon with avocado salad.

SERVINGS: 4

ACTIVE time: 10 min.

TOTAL time: 15 min.



MANGO RELISH

This tangy salsa gives the fish a kick of sweetness. To make: In bowl, mix 2 peeled and finely diced mangos, ¼ cup finely chopped red onion, ½ cup diced roasted red peppers, ¼ cup chopped fresh mint, 1 Tbs. olive oil and 2 Tbs. lime juice.



Delicious Twists on Burgers



TEX-MEX BLACK BEAN BURGER

Bun + lettuce + bean patty + Monterey Jack cheese + chipotle sour cream + avocado + red onion + salsa

● Mash 1 (20 oz.) can black beans (drained) with $\frac{3}{4}$ cup salsa; add $\frac{1}{2}$ cup breadcrumbs and $\frac{1}{4}$ cup chopped cilantro. Shape into 6 patties; grill and place on bun with lettuce. Top burger with cheese, sour cream flavored with chipotle powder, avocado, red onion and salsa.

BBQ BACON-RANCH BURGER

Bun + lettuce + tomato + ranch beef patty + cheddar + BBQ sauce + bacon + fried onion rings

● Mix $1\frac{1}{2}$ lbs. lean ground beef, $\frac{1}{4}$ cup minced onion, 2 tsp. minced garlic and 1 (1 oz.) pkg. ranch dressing mix. Shape into 6 patties; grill and place on bun with lettuce and tomato. Top with cheese, your favorite BBQ sauce, crispy bacon and fried onion rings.



Grilled Potatoes with Red Pepper and Thyme

Cooking potatoes in foil with savory aromatics like garlic and fennel seed infuses the spuds with bold flavor

- 2 lbs. red potatoes, cut into $1\frac{1}{2}$ " pieces
- 1 red pepper, stemmed, seeded and cut into 1" pieces
- 1 onion, cut into $\frac{1}{4}$ "-thick slices
- 2 Tbs. olive oil
- 2 cloves garlic, minced
- 1 tsp. fennel seeds, crushed

- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper
- 4 sprigs fresh thyme

● Heat grill to med. Tear off 28" sheet of heavy-duty foil. In large bowl, toss together first 8 ingredients. Spread in single layer in center of foil. Top with thyme sprigs. Fold foil over;

crimp to enclose mixture and seal well.

● Grill, flipping once, until vegetables are tender, 30–35 min. If desired, garnish with fresh thyme sprigs.

SERVINGS: 8
ACTIVE time: 15 min.
TOTAL time: 50 min.

Latin-Style Grilled Pork Chops

Peach and chipotle pepper salsa add a touch of sweet heat to juicy spice-rubbed chops!

- 1 Tbs. ground cumin
- 1 Tbs. ground coriander
- 1 Tbs. chili powder
- Salt and pepper
- 4 bone-in pork loin chops, 1" thick, about 12 oz. each
- 2 Tbs. olive oil
- 3 ripe firm peaches, about 1 lb., pitted, diced
- $\frac{1}{4}$ cup diced red onion
- 1 Tbs. chipotle peppers in adobo sauce, mashed
- Juice of 3 limes, about $\frac{1}{3}$ cup
- $\frac{1}{3}$ cup fresh cilantro, roughly chopped



- Prepare grill for direct-heat cooking over med. heat. Combine first 4 ingredients for rub in small bowl. Drizzle pork chops lightly with oil, then coat with spice rub.

- Combine peaches, onion, chipotle, lime juice, cilantro, salt and pepper in med. bowl.

- Place chops on grill; cook, turning once, 10–12 min. per side until just slightly pink in centers. Serve with salsa.

SERVINGS: 4
ACTIVE time: 25 min.
TOTAL time: 50 min.
+ grill prep

Grilled Romaine with Parmesan Dressing

For a great-tasting salad, try this recipe on the grill!

- 3 Tbs. olive oil
- 2 romaine hearts, halved lengthwise
- $\frac{1}{4}$ cup mayonnaise
- 1 Tbs. Dijon mustard
- 2 tsp. grated Parmesan cheese
- $\frac{1}{2}$ tsp. garlic powder
- $\frac{1}{8}$ tsp. freshly cracked pepper
- 2-3 Tbs. milk
- Cilantro leaves (optional)

- In small bowl, whisk mayonnaise, mustard, Parmesan cheese, garlic powder and



pepper. Gradually whisk in enough milk to reach desired consistency. Set dressing aside.

- Brush lettuce with oil on both sides. Grill for 30 sec. on each side or until heated through.

- Place on a serving platter. Drizzle with dressing. Leave

whole or cut each piece of romaine in half again. Sprinkle with cilantro leaves, if desired. Serve immediately with extra dressing on the side.

SERVINGS: 8
ACTIVE time: 20 min.
TOTAL time: 20 min.



Stuffed Grilled Avocados

Crispy seasoned chickpeas add protein and crunch to this heart-healthy dish—make an extra batch for snacking

- ¼ cup mayonnaise**
- 1 Tbs. lemon juice**
- 1 small clove garlic, minced**
- 2 tsp. olive oil**
- ½ cup canned chickpeas drained and rinsed**
- ½ tsp. smoked paprika**
- ¼ tsp. salt**
- ½ cup grape tomatoes, quartered**
- ½ mini cucumber, diced (½ cup)**
- 1 Tbs. fresh mint, chopped**
- 2 firm but ripe avocados, halved, pitted**

● Prepare grill for med. direct-heat cooking. In small bowl, combine mayonnaise, lemon juice, minced garlic and ½ tsp. water; reserve. In 10" non-stick skillet, heat 1½ tsp. olive oil over med.-high heat. Add

chickpeas, smoked paprika and ¼ tsp. salt; cook, stirring, until crisp, 5–7 min.

● In bowl, combine tomatoes, cucumber, mint and remaining salt. Brush cut sides of avocados with remaining olive oil; grill until lightly browned, 4–5 min. Top with tomato mixture and crispy chickpeas; drizzle with reserved dressing.

~ EASY VARIATION ~

Make 'em BLT Avocados: Omit chickpeas, paprika, cucumber and mint. Top grilled avocados with 1⅓ cups mixed baby greens, tomatoes and 2 slices crumbled cooked bacon. Drizzle with dressing.

SERVINGS: 4

ACTIVE time: 25 min.

TOTAL time: 25 min. + grill prep



SECRET TO KEEP CUT AVOCADO GREEN

You want to prep your avocados ahead of time, but don't want that unsightly shade of brown creeping in. The save: Coat the cut sides with olive oil cooking spray, then wrap tightly in plastic wrap. The fat in the spray seals out the fruit-browning oxidation that occurs when the flesh is exposed to air, so the avocado will stay fresh and green for up to three days in the fridge.



Spicy Shrimp Skewers

These delicious skewers go from the grill to the table in just 10 minutes

- 8 (10") wooden or metal skewers**
- 1½ tsp. paprika**
- ½ tsp. garlic powder**
- ½ tsp. crushed red pepper flakes**
- 1 lb. peeled, deveined jumbo shrimp**
- 2 Tbs. olive oil**
- 1 onion, chopped**
- ½ tsp. turmeric powder**
- 1 cup basmati rice**
- Lime wedges and cilantro sprigs (optional)**

● If using wooden skewers, first soak in water for 15 min. In large bowl, combine paprika, garlic powder and pepper flakes. Add shrimp and 1 Tbs. oil. Toss until coated. Thread onto skewers. Cover; chill until ready to grill.

● About 30 min. before you're ready to grill, in pot, heat remaining 1 Tbs. oil over med. heat. Add onion and turmeric powder; cook until onion is softened, 7–8 min. Add rice and 2 cups water. Bring to a boil; reduce heat to low. Cover; cook until tender, 15–20 min.

● Prepare grill for med. direct-heat cooking. Grill skewers, turning once, until shrimp is opaque, 3–5 min. per side. Fluff rice with fork; transfer to platter. Place shrimp skewers over rice. Serve with lime wedges; top with cilantro.

~ EASY VARIATION ~

Make them Honey-Lime Glazed Skewers. Omit rub ingredients. Mix 2 Tbs. honey and 2 Tbs. lime juice. Coat shrimp; continue with recipe as directed.

SERVINGS: 4

ACTIVE time: 35 min.

TOTAL time: 45 min. + grill prep



BLACK BEAN TORTILLA CUPS

Preheat oven to 350°F. Grease 8 muffin cups. Fit 1 flour fajita-sized tortilla into each. Bake until lightly browned, 10–12 min.; let cool. Quarter 1 cup cherry tomatoes. In bowl, mix 1 (15-oz.) can rinsed and drained black beans, tomatoes, $\frac{2}{3}$ cup salsa, $\frac{1}{2}$ cup diced red onion and 2 Tbs. chopped cilantro. Fill tortilla cups with cheese, then bean mixture. Make these ahead and warm on grill over indirect-heat 5–10 min. Serves 4.

Watermelon Mojito Ice Pops

These frozen cocktail pops are refreshing and delicious!

- 2¼ lbs. seedless watermelon**
- ¼ cup freshly squeezed lime juice**
- 3 Tbs. fresh mint leaves, plus more for molds**
- 2 Tbs. honey or maple syrup**
- 1 cup white rum**

● Cut watermelon from rind. Cut flesh into chunks (about 6 cups); place flesh in blender. Cover; blend on med.-low speed until liquefied. Strain juice through sieve into measuring cup, pressing pulp to extract as much liquid as possible. Discard pulp.

● Return juice to blender; add lime juice, 3 Tbs. mint leaves, maple syrup or honey and rum. Blend just enough to chop mint—do not go too far or you'll change color of juice. Let mixture steep 10 min. to infuse juice with mint flavor. You should end up with at least 3 cups of liquid.

● Add 2 or 3 leaves to each mold. (This is purely for aesthetics; if you're pressed for time, skip this step.) Carefully pour a portion of watermelon mixture into each



mold; insert wooden sticks or handles. Set molds in freezer for at least 3 hrs. To remove pops from molds, run molds under warm water for a few seconds until pops release.

Make it a mocktail:
Simply omit the rum!

SERVINGS: 10
ACTIVE time: 20 min.
TOTAL time: 3 hrs., 30 min.

Creative & easy ways to set the scene!

Summer vibes!

Soak up the season with a laid-back scene. The key to creating a sunny, serene weekend setting that's perfect for an outdoor cookout: mixing crisp and colorful tabletop elements with casually comfy accents. Here, a wooden patio table is dressed up with a woven pink runner, sleek ceramic 2-tone bowls and rustic stoneware dinner plates in neutral hues. Adding whimsy and color, hanging paper lanterns with trailing tassels further the festive summer look, while plush pillows boost comfort. For extra flair, pop garden blooms in low vases and place on either side of the table.

STYLE TIP: Napkins always blow away before the picnic starts? Layer them over place mats and under plates to anchor and create a trendy two-tone effect.



So pretty!

Create a summer tablescape by gathering together pretty flowers, candles and backyard decorations, then display them on a table or bench near the door or backyard. You'll be welcoming guests and illuminating the way after sunset.

Grilling



DIY: grilling gear kit!

Never search for the timer, salt or corn holders again with a convenient kit of cookout tools made from a tackle box! What you'll need: tackle box, pinch dishes, tea towels and grilling tools. Pick up a tiered fishing tackle box that has two risers and dividers inside for separating all of your tools. Arrange bulky items (like towels and timers) in the bottom and small items to the middle tier. Place pinch dishes of spices on top tier.

Raid the kitchen—reuse & upcycle!

Turn a small tart pan into a candleholder with a few flowers. Make the pans purely decorative with a coat of pastel spray paint.







Desserts

*W*ho can resist a sweet treat? Let your guests satisfy their sweet tooth with these fruit-inspired dishes like pies, cakes and tarts or cool down with our selection of ice cream-based delicacies, all perfect for summer. Whether you're a berry, lemon or melon fan, there's something for everyone in the following pages. Explore these delicious recipes to complement your summer gatherings.

Sweet summer happiness-booster!



Double Lemon Cupcakes

FONDANT DECORATIONS

- 1½ tsp. tylose powder, such as Wilton
- ⅓ cup each white, red and yellow fondant, such as Wilton Decorator Preferred
- Confectioners' sugar

CUPCAKES

- 1 pkg. (16 oz.) pound cake mix, such as Betty Crocker
- 2 eggs
- 4 oz. cream cheese, at room temp.
- ¼ cup butter, at room temp.
- 1 Tbs. grated lemon zest
- ½ tsp. lemon extract
- 1 jar (11.3 oz.) lemon curd

FROSTING

- 1½ cups butter, at room temp.
- 4 oz. cream cheese, at room temp.
- 4 cups confectioners' sugar
- 1 Tbs. vanilla extract
- Leaf green and lemon yellow concentrated food colorings
- ¼ cup unsweetened cocoa powder
- 2 Tbs. milk

ASSEMBLY

- Black edible food color marker
- Yellow, brown and red mega M&M's candies
- 1 tube (4.25 oz.) black decorating icing, fitted with small plain tip (such as Wilton #7)
- Small candy eyes, such as Wilton
- Yellow, red and orange regular M&M's candies
- Sliced natural almonds
- Brown M&M's Minis candies

• **Decorations:** Knead ½ tsp. tylose into each color of fondant. Keep fondants (and scraps) wrapped when not in use.



• For bee wings, on surface lightly dusted with confectioners' sugar,

roll out white fondant to ⅛" thickness. Using 2" daisy cookie cutter, cut out 6 shapes. Transfer to baking sheet, cut each shape in half, as shown. Reserve scraps.



• For ladybug wings, on surface lightly dusted with confectioners' sugar, roll out red fondant to ⅛" thickness. Using 2" daisy cookie cutter, cut out 6 shapes. Transfer to baking sheet, cut each shape in half, as shown. Reserve scraps.

ers' sugar, roll out red fondant to ⅛" thickness. Using 2" daisy cookie cutter, cut out 6 shapes. Transfer to baking sheet, cut each shape in half, as shown. Reserve scraps.

• For flowers, separately roll out yellow fondant and reserved white and red scraps as directed for wings. Using 2" and 1½" daisy cookie cutters, cut out shapes, as desired. To shape flowers, place in mini muffin cups. Let wings and flowers dry, uncovered, overnight.

• **Cupcakes:** Preheat oven to 325°F. Line 18 muffin cups with cupcake liners. On low speed, beat cake mix, ⅔ cup water, eggs, cream cheese and butter until blended, 30 sec.; on med., beat 2 min. Stir in lemon zest and extract. Divide among cupcake liners. Bake 18–21 min.

or until toothpick inserted into centers comes out clean. Cool 20 min. Transfer from pans to racks; cool completely.



• Cut out 1¼"x1" cones shaped piece of cake from center of each cupcake. Spoon lemon curd into centers, as shown. Trim cut-out pieces to fit; replace over filling.

• **Frosting:** On med., beat butter and cream cheese until fluffy, 2 min. On low, gradually beat in confectioners' sugar, then vanilla. On med.-high beat until light and fluffy, 2–3 min. Reserve 2 Tbs. frosting. Transfer 1¼ cups of remaining frosting to separate bowl; tint green with food coloring, then transfer to pastry bag fitted with large star tip (such as Wilton #1B). Tint ½ cup of remaining frosting yellow; transfer to pastry bags fitted with plain tip (such as Wilton #1A). Transfer ½ cup of remaining frosting to separate bowl; stir in cocoa and milk until smooth, then transfer to pastry bag fitted with plain tip (such as Wilton #1A). In batches if necessary, transfer remaining frosting (about 2½ cups) to pastry bag fitted with large star tip (such as Wilton #1B).

What's the sweetest way to brighten any summer day? Adorable double-lemon cupcakes decorated with cheery flowers, ladybugs and honeybees!



Bee Cupcakes:

- Using edible color marker, draw faces on yellow mega M&M's. Pipe half

of untinted frosting over 6 cupcakes and for bee bodies, pipe on rounds of yellow frosting. Pipe black decorating icing stripes over yellow frosting, as shown. Attach faces and white wings.

Ladybug Cupcakes:



- Using edible color marker, draw dots on red wings, as shown.



rounds of chocolate frosting, as shown. For eyes, attach candy eyes to brown mega M&M's with some of reserved frosting; attach to cupcakes. Attach red wings.

Flower Cupcakes:



- Pipe remaining untinted frosting over 6 cupcakes and for ladybug bodies, pipe on rounds of chocolate frosting, as shown. For eyes, attach candy eyes to brown mega M&M's with some of reserved frosting; attach to cupcakes. Attach red wings.
- For bee decorations, using edible marker, draw lines on yellow mega M&M's and faces on yellow regular

M&M's, as shown. Attach faces to mega M&M's with frosting and attach almonds for wings.



- For ladybug decorations, using edible marker, draw lines on red

mega M&M's. For heads, attach brown M&M's Minis with frosting. Stack fondant flowers as desired, attaching with dots of frosting; attach regular M&M's to centers.

- Pipe green frosting over remaining 6 cupcakes. Decorate with flowers, bee and ladybug decorations. Makes 18 cupcakes: 6 of each kind.

This frozen delight can be prepped up to two weeks ahead for an easy-on-you dessert that's perfect on hot summer nights



Blackberry Vanilla Ice-Cream Cake

- 38** biscuit cookies, from 12.35-oz. pkg., such as Nabisco Social Tea, finely ground
- 7** Tbs. sugar
- 5** Tbs. butter, melted
- 2** (6 oz.) pkgs. blackberries + additional for garnish
- 1** tsp. cornstarch
- 1** (48 oz.) cont. + 3 cups vanilla ice cream, softened
- 1/3** cup lemon curd
- 1** cup heavy cream

● Preheat oven to 350°F. Coat bottom of 9"x3" springform pan with cooking spray. Line bottom with parchment paper;

coat with cooking spray. In bowl, mix cookies, 2 Tbs. sugar and butter. Press in pan. Bake until set, 10 min. Let cool.

● In food processor, process 2 pkgs. blackberries and 4 Tbs. sugar until smooth. Place fine mesh strainer over bowl; add blackberry mixture. Using rubber spatula, stir and push mixture through strainer. Transfer mixture to pot. Mix cornstarch and 2 tsp. water; add to pot with sauce. Over med. heat, bring to a boil; cook, stirring, until thick, about 2 min. Transfer to bowl; let cool.

● Spread 1 cont. ice cream in pan. Freeze until set, 2 hrs. In bowl, mix remaining ice cream and 1/2 cup sauce until blended. Spread in pan. Freeze until firm, 4 hrs. In bowl, stir together curd and 1 Tbs. cream. On med.-high, beat remaining cream and sugar until stiff. Fold into lemon mixture. Remove side of pan. Transfer cake to serving plate. Top with remaining sauce and cream mixture. Garnish with additional blackberries.

SERVINGS: 16

ACTIVE time: 1 hr.

TOTAL time: 7 hrs.

Fresh Berry Tart

Assemble and refrigerate up to an hour before serving

- 1 sheet (half of 15 oz. pkg.) refrigerated
- 9" piecrust dough
- 1 egg, beaten
- 1 tsp. granulated sugar
- 2 pkgs. (3 oz. each) cream cheese, at room temp.
- $\frac{1}{4}$ cup confectioners' sugar
- 1 tsp. grated orange zest
- $\frac{1}{3}$ cup apricot preserves

- 1 pkg. (8 oz.) strawberries, 2 cups, trimmed, cut into $\frac{1}{4}$ "-thick slices
- 1 pkg. (6 oz.) raspberries, about $1\frac{1}{2}$ cups
- $\frac{1}{2}$ pt. blueberries, about 1 cup

● Preheat oven to 400°F. Unroll dough onto ungreased baking sheet. Fold over edges to form 1" border. Brush border with egg; sprinkle with granulated sugar. Prick center of dough all over

with fork. Bake 13 min. or until lightly browned. Cool on rack.

● At low speed, beat the cream cheese, sugar and zest until smooth; spread evenly over cooled crust.

● In microwave-safe bowl, microwave preserves on high in 10-sec. intervals, stirring often, until melted; stir in 1 tsp. water. In bowl, toss strawberries, raspberries and blueberries with preserves. Spoon onto tart.

SERVINGS: 8

ACTIVE time: 25 min.

TOTAL time: 1 hr., 15 min.

Dessert





Peachy Blueberry Sour Cream Cake

Sour cream pound cake gets extra mmm from summer-fresh fruit for a picnic-perfect dessert that's sure to wow

1½ cups flour

1 tsp. baking powder,
like Bob's Red Mill

½ tsp. baking soda

½ tsp. salt

¼ cup butter,
at room temp.

¼ cup sugar

1 large egg

1 tsp. vanilla extract

½ tsp. ground cinnamon

½ cup low-fat sour cream

1¼ cups fresh blueberries

3 peaches, sliced

● Preheat oven to 350°F.

Grease 9" springform pan. In bowl combine flour, baking powder, baking soda and salt.

● In bowl, using electric mixer, beat butter and sugar 2 min. or until fluffy. Add egg, vanilla extract and cinnamon. Beat 2 min., scraping down sides of bowl occasionally. Alternate adding flour mixture and sour cream in 2 additions. Beat 30 sec.

● Fold 1 cup blueberries into batter. Spread into bottom of pan. Arrange peach slices in decorative pattern 1" from edge of pan. Bake 40 min. or until done. Let cool. Sprinkle with remaining blueberries. Garnish as desired.

SERVINGS: 12

ACTIVE time: 20 min.

TOTAL time: 1 hr.



BLUEBERRY POPSICLES

Next time you find a sale on blueberries, keep this quick and refreshing recipe in mind! Add 2 cups of fresh or frozen blueberries, ¼ cup of water, ¼ cup of sugar and 1 Tbs. of lemon juice to a blender. Puree, then pour the mixture into Popsicle molds and add sticks. Place in the freezer for at least 4 hrs. Makes 4 popsicles.

Celebration Cupcakes

Tender vanilla cupcakes with smooth-as-silk buttercream frosting are a delicious treat whether you're celebrating something special or just want a yummy sweet!

- 3¼ cups sifted cake flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1½ cups (3 sticks) unsalted butter, at room temp.
- 2 cups sugar
- 4 extra-large eggs
- 1 Tbs. vanilla extract
- 1 cup milk
- 8 cups sifted confectioners' sugar, about 2 lbs.
- ½ tsp. salt
- 1 lb. unsalted butter, at room temp.
- ½ cup vegetable shortening
- 2 Tbs. light corn syrup
- 2 Tbs. vanilla extract
- 4 tsp. fresh lemon juice
- 6-8 Tbs. cold heavy cream
- Assorted food colorings (optional)
- Decorating sprinkles and/or sugars (optional)

● **Cupcakes:** Preheat oven to 350°F. Line 22 muffin cups with cupcake liners. Sift flour with baking powder and salt in med. bowl. In large bowl on med. speed, beat butter and sugar until light and creamy. Add eggs, one at a time, beating well after each one. Beat in vanilla. Using wooden spoon, stir in some of flour mixture, then some milk. Repeat until both have been incorporated. Divide among liners. Bake 22–25 min. or until toothpick

inserted into centers comes out with moist crumbs. Cool 15 min. Transfer from pans to racks; cool completely.

● **Buttercream:** Sift sugar and salt together. Beat butter and shortening in large bowl on high speed until creamy, 3–4 min. While mixer is running, beat in corn syrup, vanilla and lemon juice. On low, gradually add sugar. Add 4 Tbs. cream; beat on high 3 min. Add more cream, 1 Tbs. at a time, as needed to reach

spreading consistency. To keep frosting fresh while you work, place damp paper towel over top and refrigerate. This is best used within 30 min. of mixing. Divide and tint frosting with food colorings, as desired. Transfer to pastry bag fitted with medium star tip. Pipe over cupcakes. If desired, garnish with sprinkles and/or sugars.

SERVINGS: 22

ACTIVE time: 1 hr.

TOTAL time: 2½ hrs.



Dessert

There is always something to celebrate!



French Silk Chocolate Pie

The ultimate in decadence, this dark, creamy-rich pie's smooth and silky texture amazed the judges—and will amaze you, too!

- 1 pkg. (14.1 oz.) Pillsbury refrigerated piecrusts, softened as directed on box
- 3 oz. unsweetened chocolate, cut into pieces
- 1 cup butter, at room temp.
- 1 cup sugar
- ½ tsp. vanilla extract
- 4 pasteurized eggs
- ½ cup sweetened whipped cream
- Chocolate curls (optional)

● Preheat oven to 450°F. Make piecrust as directed on package for One-Crust Baked Shell, using 9" glass pie plate. Bake 9–11 min. or until light golden brown. Cool completely, about 30 min.

● In 1-qt. pot, melt chocolate over low heat; cool. In small bowl, beat butter on med. speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

● Add eggs, 1 at a time, beating on high speed 2 min. after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hrs. before serving. Garnish with whipped cream and chocolate curls. Cover and refrigerate any remaining pie.

SERVINGS: 10

ACTIVE time: 50 min.

TOTAL time: 2 hrs., 50 min.

TRICK TO QUICK CHOCOLATE CURLS

Chocolate curls add flair to many desserts and take just seconds to make. To do: Microwave a chocolate bar in 5-sec. intervals until warm but still firm. Then simply slide a vegetable peeler along one of the bar's flat sides. The pieces will curl as you peel them—if they start to crumble, microwave the bar again.



Striped Melon Cheesecake

Light, refreshing and smooth, this sweet summer sensation marries juicy fruit and creamy yogurt in a dessert that's sure to keep guests cool and craving more

- 1½ cups graham cracker crumbs**
- 6 Tbs. melted butter**
- ¼ tsp. ground cinnamon**
- ½ cup, plus 2 Tbs. granulated sugar, divided**
- 4 pkg. (8 oz. each) cream cheese, at room temp.**
- 1 container (7 oz.) Greek yogurt**
- 1 tsp. vanilla extract**
- ½ tsp. lemon zest**
- 2 envelopes (¼ oz. each) plain gelatin, divided**
- ½ cup heavy cream, at room temp.**
- 1 box (3 oz.) peach gelatin**
- 1 container (8 oz.) fresh cantaloupe cubes, pureed until smooth**

Assorted watermelon, cantaloupe and honeydew balls (for garnish)

● Preheat oven to 350°F. In bowl, combine first 3 ingredients and 2 Tbs. sugar; press into bottom of greased and foil-lined 9" springform pan with removable bottom. Bake 10 min., or until light golden brown. Let cool.

● In food processor, puree remaining sugar and next 4 ingredients 30 sec., or until smooth, scraping down sides of bowl; set aside. In microwave-safe bowl, sprinkle 1 envelope plain gelatin over 2 Tbs. cold water; let sit 5 min., or until gelatin is absorbed and water thickens. Microwave gelatin mixture 45 sec., or until melted, stirring once; stir in heavy cream. Add gelatin mixture to cream cheese mixture; puree 30 sec. Set aside.

● In bowl, combine peach gelatin, remaining plain gelatin and ¾ cup boiling water. Stir 1 min., or until gelatin is completely dissolved. Stir in pureed cantaloupe. Using 2-cup liquid measure, combine ½ cup cold water and enough crushed ice to equal 1¼ cups; stir into peach gelatin mixture.

● Pour ⅓ cream cheese mixture (about 1½ cups) into prepared crust. Chill 30 min. Gently spoon ½ peach gelatin mixture over cream cheese layer. Repeat layering. Top with remaining cream cheese mixture. Chill 6 hrs., or until firm. Garnish with melon balls.

SERVINGS: 16
ACTIVE time: 30 min.
TOTAL time: 40 min.
+ chilling time

Dessert



Frozen Key Lime Cheesecakes

These treats can be prepped and frozen up to 2 weeks ahead for an easy-on-you dessert to cool off hot summer nights

- 1½ cups graham cracker crumbs**
- ½ cup butter, melted**
- 1 cup heavy cream**
- 2 Tbs. sugar**
- 1 (8 oz.) pkg. cream cheese, at room temp.**
- 1 (14 oz.) can sweetened condensed milk**
- 2 Tbs. grated lime zest + additional**
- ½ cup fresh lime juice, from 5–7 limes**
- 12 raspberries**
- Lime wedges and fresh mint sprigs (optional)**

- Line 12 muffin cups with cupcake liners. In bowl, combine graham cracker crumbs and butter; reserve.
- On med.-high speed, beat cream and sugar until stiff; reserve. In food processor, process cream cheese, condensed milk, 2 Tbs. lime zest and juice until smooth; transfer to bowl. Fold in 1 cup whipped cream; divide evenly among cupcake liners. Spoon graham cracker mixture evenly over top of each; lightly press into filling.

Freeze until firm, at least 4 hrs. Cover remaining whipped cream and chill.

- Invert cheesecakes onto serving platter; carefully peel off liners. Re-whip reserved cream if it has deflated. Transfer to pastry bag fitted with ½" plain tip; pipe over cheesecakes. Garnish with lime zest, raspberries and, if desired, lime wedges and fresh mint.

SERVINGS: 12

ACTIVE time: 30 min.

TOTAL time: 4 hrs., 30 min.





Cherry Berry Chocolate Cake

When you're craving chocolate cake but watching your waistline, treat yourself to this delicious double chocolate cake filled and topped with juicy fresh fruit!

- ¼ cup butter, at room temp.
- ¼ cup shortening
- 2 cups granulated sugar
- 1 tsp. vanilla extract
- 2 eggs, beaten
- 1¾ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- 1 tsp. baking powder
- ¾ tsp. salt
- 1¾ cups milk

FROSTING

- ¼ cup butter, at room temp.
- 2 cups confectioners' sugar
- ⅓ cup unsweetened cocoa powder
- ¼ cup milk
- 1 tsp. vanilla extract
- 3 cups mixed fresh cherries (pitted) and berries

● Preheat oven to 350°F. Grease and flour 2 (8") round cake

pans. Beat butter, shortening, granulated sugar and vanilla until blended; blend in eggs and set aside. In separate bowl, combine flour, cocoa, baking powder and salt; alternately add flour mixture and milk to sugar mixture. Stir well. Pour into cake pans. Bake 30–35 min. or until toothpick inserted into centers comes out clean. Cool.

● Beat butter until creamy. Combine confectioners' sugar and cocoa; gradually beat into butter alternately with milk. Beat in vanilla until creamy.

● Frost cake between layers and on top, placing fresh berries between layers and on top.

SERVINGS: 16
ACTIVE time: 30 min.
TOTAL time: 3 hrs., 15 min.

Peanut Blossoms

Heavenly peanut butter cookie pillows topped with a kiss!

- 1¾ cups all-purpose flour
- ½ cup granulated sugar + additional for rolling
- ½ cup firmly packed brown sugar
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup shortening
- ½ cup peanut butter
- 2 Tbs. milk
- 1 tsp. vanilla extract
- 1 egg
- 48 Hershey's milk chocolate Kisses, unwrapped

● Preheat oven to 375°F. In large bowl, combine flour, ½ cup granulated sugar, brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla and egg; mix on low speed until stiff dough forms.

● Shape dough into 1" balls; roll in granulated sugar. Place 2" apart on ungreased baking sheets. Bake for 10–12 min. or until golden brown. Immediately top each cookie with 1 Kiss, pressing down firmly so cookie cracks around edge; remove from baking sheets.

SERVINGS: 48
ACTIVE time: 1 hr.
TOTAL time: 1 hr.





Pink-Lemonade Cupcakes

The bright flavors of tangy lemon and sweet raspberry come together in this fun twist on a classic summertime sip

- 1 (16.5 oz.) pkg. lemon cake mix, like Duncan Hines**
- $\frac{3}{4}$ cup frozen thawed lemonade concentrate, like Cascadian Farm Organic**
- 1 (1.2 oz.) pkg. freeze-dried raspberries**
- 1 (16 oz.) pkg. vanilla frosting**
- $\frac{1}{2}$ cup (4 oz.) cream cheese, at room temp.**
- Red liquid food coloring (optional)**

- Preheat oven to 350°F. Prepare lemon cake mix as package directs, substituting thawed lemonade concentrate for $\frac{3}{4}$ of the water called for. Divide batter evenly among 24 lined cupcake wells. Bake 18 min.

- Meanwhile, in processor, pulverize freeze-dried raspberries 1 min. or until reduced to powder. Sift through sieve to remove any large fruit bits. Set aside.

- Using mixer on med. speed, beat frosting, cream cheese and raspberry powder together 1 min. or until light and fluffy. Use food coloring to further tint pink, if desired. Fill pastry bag fitted with open star tip (like Wilton #43) with frosting. Pipe on tops of cooled cupcakes. Garnish as desired.

SERVINGS: 24

ACTIVE time: 20 min. TOTAL time: 40 min.

Strawberry Frozen Yogurt Pie

Simply sublime! With just 4 ingredients, you can whip up a cool, creamy pie in 15 minutes!

- $1\frac{1}{2}$ cups graham cracker crumbs (11–12 full-sheet crackers)**
- $\frac{1}{4}$ cup butter, melted**
- 1 qt. strawberry frozen yogurt, softened**
- 1 cont. (8 oz.) fat-free frozen whipped topping, thawed**
- Light whipped cream and strawberries (optional)**

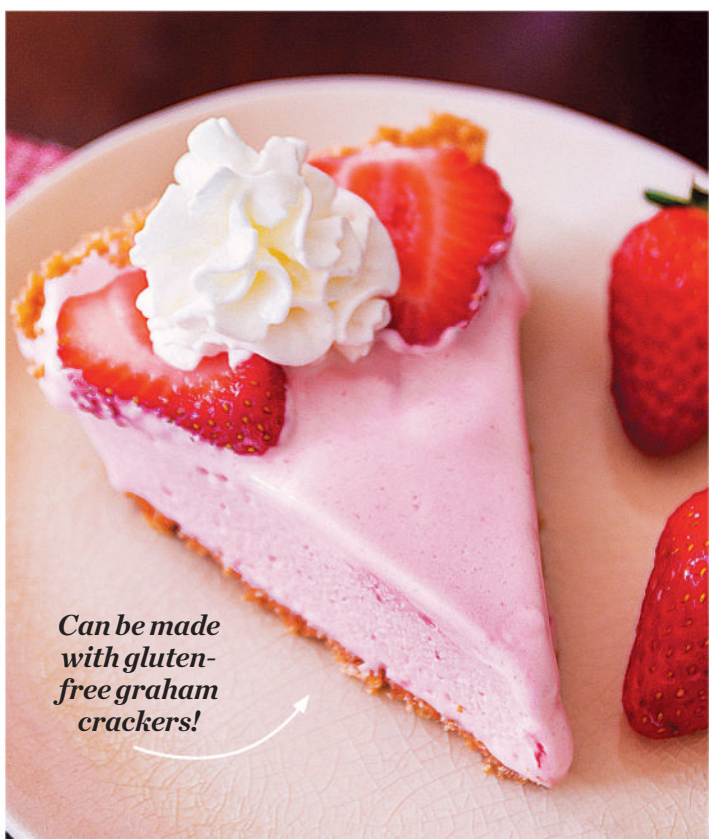
- Combine graham cracker crumbs and melted butter in med. bowl. Press mixture evenly into bottom and up side of an 8" springform pan. Set aside.

- In large bowl, stir frozen yogurt and whipped topping together until softened and combined evenly. Spoon mixture into crust. Cover and freeze for about 6 hrs. or overnight.

- Garnish with light whipped cream and strawberries, if desired. This pie melts rather quickly, so slice it immediately just before serving. The pie may be made 1 day in advance.

SERVINGS: 8

ACTIVE time: 15 min. TOTAL time: 6 hrs., 15 min.



Can be made with gluten-free graham crackers!

Rich and Tender Summer Shortcakes

A tender biscuit topped with juicy fruit and fluffy whipped cream is the ultimate summer indulgence—and our recipes make it a breeze to whip up the dessert of your dreams!

3 cups all-purpose flour

$\frac{3}{4}$ cup sugar

1 Tbs. baking powder

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. ground cinnamon

1 cup cold butter,
cut into $\frac{1}{2}$ " pieces

1 cup buttermilk

1 Tbs. vanilla
extract

Vanilla-flavored
syrup, such as
U-Bet or Torani

● Preheat oven to 400°F. Stir together first 6 ingredients. Using pastry blender or two knives, cut in butter until mixture resembles fine crumbs. Stir buttermilk and extract into flour mixture until dough forms.

● **For layer cake:** Coat 2 (9") round cake pans with cooking spray. Divide dough between pans; smooth tops. Bake 14–16 min. or until lightly browned and toothpick inserted into centers comes out clean. With fork, poke holes into warm layers. Drizzle each with $\frac{1}{4}$ cup vanilla syrup. Cool completely.

● **For individual shortcakes:** Coat 2 baking sheets with cooking spray. Drop dough by $\frac{1}{4}$ cupfuls 2" apart onto baking sheets. Flatten into 2 $\frac{1}{2}$ " rounds. Bake 10–12 min. until lightly browned. With fork, poke holes into each warm cake. Drizzle each with 1 tsp. vanilla syrup; cool completely. Makes 16 servings.

Peach Melba Layer Cake

Slice 5 peaches. Top first layer with half of whipped cream, peaches and half 6-oz. pkg. raspberries. Repeat.

Dessert

Strawberry

5 cups sliced strawberries tossed with $\frac{1}{3}$ cup strawberry sundae topping.

Tropical

4 kiwis and 3 mangos sliced and tossed with $\frac{1}{4}$ cup pineapple sundae topping.

Whipped Cream: Beat 1 pt. heavy cream, $\frac{1}{4}$ cup sugar and 2 tsp. vanilla extract until soft peaks form.

No-bake pies in jars!



Strawberry Key Lime Pies in Jars

- ¾ cup graham cracker crumbs**
- 2 Tbs. sugar**
- ½ tsp. grated lime zest**
- 3 Tbs. butter, melted**
- 1¼ cups heavy cream**
- 3 Tbs. + ½ cup sugar**
- ½ tsp. vanilla extract**
- 1 pkg. (8 oz.) cream cheese, at room temp.**
- 2 Tbs. lime juice, preferably Key lime**
- 1 Tbs. grated lime zest**
- 12 drops neon green liquid food coloring**
- 3 cups strawberries, diced**
- 3 Tbs. low sugar strawberry preserves**
- 4 (8 oz. each) glass jars**

Grated lime zest and lime slices (optional)

- Combine crumbs, sugar and zest; stir in butter. Reserve.
- On high speed, beat cream, 3 Tbs. sugar and vanilla until stiff peaks form; reserve ½ cup whipped cream. In separate bowl, on med.-high speed, beat cream cheese and remaining ½ cup sugar until smooth, 2–3 min. On low, beat in juice and zest. Fold in remaining whipped cream; tint pale green with food coloring. If desired, transfer to pastry bag fitted with med. round tip. Combine strawberries and preserves.



- Place 3 Tbs. crumb mixture in bottom of each jar; lightly press down. In each jar, pipe or spoon in some of lime mixture (about ⅓ cup), then add ¼ cup strawberries. Sprinkle each with 1 Tbs. of remaining crumb mixture. Repeat layering with remaining lime mixture and strawberries. Garnish with reserved whipped cream and, if desired, lime zest and slices. Makes 4 servings.

Love dessert but don't want to turn on the oven?

These sensational sweets are just the ticket to yummy summer pie delight!

Piña Colada Coconut Cream Pies in Jars

- 1 cup gingersnap cookie crumbs, 12–16 cookies
- 2 Tbs. butter, melted
- 1½ cups heavy cream
- 3 Tbs. sugar
- 1 tsp. vanilla extract
- 1 pkg. (3.4 oz.) instant vanilla pudding mix
- 1½ cups milk
- ½ tsp. coconut extract
- ½ cup sweetened flaked coconut, chopped + additional
- 4 (8 oz. each) glass jars
- 1 can (20 oz.) crushed pineapple in juice, drained, excess liquid squeezed out
- 4 tsp. salted caramel sundae topping

- Combine cookie crumbs and butter; reserve 1 tsp. mixture.
- On high speed, beat cream, sugar and vanilla until stiff peaks form. Reserve 1 cup whipped cream. Prepare pudding mix with milk according to package directions; stir in coconut extract, then ½ cup coconut. Fold in remaining whipped cream. If desired, transfer pudding mixture to pastry bag fitted with ½" round tip.
- Place 3 Tbs. crumb mixture in bottom of each jar; lightly press down. In each jar, pipe or spoon in some of pudding mixture (about ¼ cup), then add 3 Tbs. pineapple. Drizzle each with ½ tsp. caramel topping; sprinkle



Dessert

with 1 Tbs. cookie mixture. Repeat layering with remaining pudding mixture, pineapple and caramel topping. If desired, transfer reserved 1 cup whipped cream to pastry bag fitted with medium star tip. Garnish jars with whipped cream, additional coconut and reserved crumb mixture. Makes 4 servings.

Chocolate-Covered Cherry Cream Pies in Jars

- 16 chocolate wafer cookies, finely ground
- 1 Tbs. butter, melted
- ¼ cup mini chocolate chips
- 1½ cups heavy cream
- 3 Tbs. sugar
- 1 tsp. vanilla extract
- 1 pkg. (3.5 oz.) instant white chocolate pudding mix
- 1½ cups milk
- 1 cup drained maraschino cherries, chopped, excess liquid squeezed out
- ¼ cup maraschino cherry juice
- ¼ tsp. almond extract
- 4 (8 oz. each) glass jars
- Chocolate-dipped cherries (optional)

- Combine cookie crumbs and butter. Stir in chocolate chips; reserve.
- On high speed, beat cream, sugar and vanilla until stiff peaks form. Reserve 1 cup whipped cream. Prepare pudding mix according to package directions with milk. Stir in chopped cherries, juice and extract; fold in remaining whipped cream. If desired, transfer pudding mixture to pastry bag fitted with ½" round tip.
- Place 3 Tbs. cookie mixture in bottom of each jar; lightly press down. In each jar, pipe or spoon in some of pudding mixture (about ⅓ cup), then



add 1 Tbs. cookie mixture; repeat layering with remaining pudding and cookie mixtures. If desired, transfer reserved 1 cup whipped cream to pastry bag fitted with ⅜" round tip. Garnish jars with whipped cream and, if desired, cherries. Makes 4 servings.

Stacked Raspberry-Mango Pavlova

Crunchy meringue and juicy-sweet fruit come together in a summer dessert that's sure to delight from first sight to last bite



2 pints fresh raspberries, divided

1 cup granulated sugar, divided

12 egg whites

3 cups powdered sugar

2 Tbs. cornstarch

2 tsp. white vinegar

4 tsp. vanilla extract, divided

2 cups heavy cream

2 mangos, finely diced

● Preheat oven to 200°F. In pan over med.-low heat, bring 1½ cups raspberries and ½ cup granulated sugar to a simmer; cook 10 min. more, stirring often. Using fine mesh strainer set over a bowl, strain out seeds. Let cool.

● With mixer on high speed, beat egg whites 2 min. or until frothy. Gradually beat in powdered sugar, cornstarch, vinegar and 2 tsp. vanilla extract;

beat 5 min. or until mixture thickens and holds its shape. Fold in raspberry syrup. Divide meringue batter among 3 parchment-lined baking sheets, spreading mixture into 9" circles. Bake 2½ hrs. Turn off oven; let meringues sit in oven 1 hr. more or until crisp.

● With clean mixer on med.-high speed, beat heavy cream and remaining vanilla and granulated sugar until peaks form.

DELICIOUS USE FOR LEFTOVER EGG YOLKS

To use up some of the egg yolks left behind after making our egg white–based batter, our test kitchen director whipped up a quick batch of lemon curd. The tangy sauce comes together while the pavlova cooks, and it's delicious spooned over the finished dessert. Leftovers keep in the fridge for two weeks. To make: In pan over medium heat, whisk 1½ cups lemon juice, 1 tsp. lemon zest, 6 egg yolks and 1 cup sugar. Add ¼ cup cornstarch and 2 cups water. Bring to a boil, whisking constantly. Reduce heat to low; let simmer 5 min., whisking occasionally. Remove from heat; mix in ¼ cup butter.



● Place 1 meringue layer on plate or cake stand. Top with 2 cups whipped cream and half the raspberries and mango. Repeat with second layer. Top with third meringue layer. Spoon remaining whipped cream on top; garnish with more raspberries and edible flowers, if desired.

SERVINGS: 12
ACTIVE time: 30 min
TOTAL time: 4 hrs.

Patriotic Coconut-Lime Sorbet Cups

These easier-than-they-look dessert parfaits come together with just a blender and a few hours of chill time

1¼ cups sugar, divided
2 limes, juiced
2 (14 oz.) cans coconut milk, chilled
¼ cup blueberries
Blue food coloring
1 cup frozen cherries
1½ cups frozen strawberries

● In bowl, combine 1 cup water, sugar and ¼ cup lime juice. Chill 15 min.

● In blender, puree coconut milk and ¾ cup sugar syrup. Pour half into wide, shallow container. Freeze 4 hrs. Remove from freezer; scrape with fork. Transfer to food processor; puree until smooth. Freeze 1 hr. more.

● With remaining half of coconut mixture in blender, add blueberries and blue food coloring. Freeze according to directions in step 2.

● In clean blender, combine cherries and strawberries with ½ cup sugar syrup. Freeze as described in step 2.

● Scoop sorbet into 6 glasses in layers. Garnish with fresh fruit, if desired.

SERVINGS: 6
ACTIVE time: 45 min.
TOTAL time: 6 hrs.

Dessert



Homemade Ice-Cream Sandwiches

Fun to make & eat!



Brownie Ice-Cream Sandwiches

1 box Betty Crocker Original Supreme Premium brownie mix

Water, vegetable oil and eggs called for on brownie mix box

1 qt. vanilla ice cream, slightly softened

Assorted sprinkles, chocolate chips and candies, as desired

● Preheat oven to 350°F (325°F for dark or nonstick pan). Line 13"x9" pan with foil so foil extends about 2" over sides of pan. Spray foil with cooking spray. Make brownies as directed on box for 13"x9" pan. Cool completely, about 1 hr.

● Freeze pan of brownies 30 min. Remove brownies from pan by lifting foil; peel foil from sides of brownies. Cut brownies into 24 squares, 6 rows by 4 rows; peel foil from squares. For each sandwich, spoon ¼ cup ice cream on bottom of 1 brownie square. Top with second brownie square, bottom side down; gently press together. Roll sides in sprinkles; place in shallow pan. Freeze until firm, about 30 min. Wrap each frozen sandwich in plastic wrap. Store in freezer. Makes 12 servings.

Peanut Butter Ice-Cream Sandwiches

1 pouch (1 lb., 1.5 oz.) Betty Crocker peanut butter cookie mix

**3 Tbs. vegetable oil
1 egg**

4½ cups chocolate or vanilla ice cream, slightly softened

Chopped peanuts or tiny candies, as desired

● Preheat oven to 375°F. Make cookie mix as directed on pouch, using 1 Tbs. water, oil and egg. Shape dough into 36 balls, about 1" each. On ungreased baking sheet, place balls 2" apart (or drop dough by rounded teaspoonfuls). Flatten in crisscross pattern with fork. Bake 8–10 min. or until edges begin to brown. Cool 2 min.; remove from baking sheet to cooling rack. Cool completely, about 30 min. For each ice-cream sandwich, press about ¼ cup ice cream between 2 cookies. Roll ice cream edges in chopped peanuts or candies. Wrap sandwiches individually in plastic wrap. Freeze about 30 min. or until firm. Store in freezer. Makes 18 servings.



Love ice-cream sandwiches? You'll love these custom gourmet versions even more!



S'mores Ice-Cream Sandwiches

- 32** graham cracker squares
- ½** cup Betty Crocker Rich & Creamy chocolate frosting
- ½** cup marshmallow creme
- ½** gallon brickstyle chocolate ice cream

● Arrange 16 graham crackers in bottom of ungreased 15½"x 10½"x 1" jellyroll pan. Spread frosting on top of each cracker. Spread marshmallow creme on one side of remaining crackers. Cut ice cream crosswise into four ¾"-thick slices. Cut each slice into fourths to make 16 pieces. (Freeze remaining ice cream for another use.) Place one ice cream piece on each cracker in pan. Top with remaining crackers, marshmallow sides down, pressing lightly. Cover and freeze about 2 hrs. or until firm. Wrap each sandwich in foil or plastic wrap; store in freezer. Makes 16 servings.

Dessert

Sprinkle-licious Ice-Cream Sandwiches

- | | |
|---------------------------------------|---|
| 2 cups all-purpose flour | 1 cup white chocolate chips |
| ½ tsp. baking soda | 3 Tbs. mixed red, white and blue sprinkles |
| 1 cup packed light brown sugar | ¾ cup red and blue M&M's candies |
| ¾ cup butter, melted | 1 qt. chocolate chip ice cream |
| ½ cup granulated sugar | Red, white and blue sprinkles |
| 1 egg | |
| 1 egg yolk | |
| 1 Tbs. vanilla extract | |

● Line baking sheet with wax paper. Mix flour and baking soda. On med. speed, cream together both sugars and butter. On low, beat in egg, egg yolk and vanilla until light and creamy. Gradually beat in flour mixture until just blended. Stir in chocolate chips and sprinkles. Shape dough into 24 balls, using 1+ Tbs. of dough per ball. Arrange all on one baking sheet; flatten to ½" thickness. Press M&M's into dough. Refrigerate 45 min.



- Preheat oven to 350°F. Place cookies, about 2" apart, on ungreased baking sheets. Bake 14–16 min. or until edges are lightly browned. Cool.
- Spread ⅓ cup ice cream over each of 12 cookie bottoms; top with remaining cookies. If desired, roll sides of sandwiches in sprinkles. Freeze until ready to serve. Makes 12 servings.



Lemon Meringue Tart

It takes only 3 ingredients to create the light-as-air cloud of fluffy meringue topping that makes this sweet-tart delight a real standout

- ½ (11-oz.) pkg. piecrust mix
- 6 egg yolks
- 1⅓ cups + ½ cup sugar
- ⅓ cup cornstarch
- 1 Tbs. grated lemon zest
- ⅔ cup fresh lemon juice
- 3 Tbs. butter, cut into pieces
- 4 egg whites
- ¾ tsp. cream of tartar

● Preheat oven to 400°F. Prepare piecrust mix for one-crust pie. On lightly floured surface, roll out dough into 14-inch round; fit into 10 x 1½-inch round baking dish. Fold dough under around edge, leaving ¼ inch above edge of baking dish; prick bottom with fork. Chill 20 min. Line pie shell with foil; fill with dried beans or rice. Bake 15 min. Remove foil with beans; bake until golden, 5–7 min. Let cool.

● Reduce oven temperature to 350°F. In heatproof bowl,

beat egg yolks; reserve. In pot, combine 1⅓ cups sugar and cornstarch. Stir in 1⅓ cups water, lemon zest, and lemon juice until smooth. Over med.-high heat, cook, stirring, until mixture thickens, 4–5 min. Gradually and slowly stir 1 cup hot lemon mixture into yolks until blended; stir yolk mixture back into pot. Bring to a boil, stirring; cook 1 min. more. Remove from heat. Stir in butter. Pour into crust.

● On med. speed, beat egg whites with cream of tartar until soft peaks form. On high speed, beat in remaining ½ cup sugar, 1 Tbs. at a time, until dissolved and mixture is stiff. Spread over hot filling, sealing to crust. Bake until golden, 10–12 min.

SERVINGS: 10

ACTIVE time: 1 hr.

TOTAL time: 6 hrs.

Sweet Raspberry Ice Cream

Treat yourself to frozen bliss today with homemade fruit-flavored ice cream! The best part? You don't need an ice-cream maker to whip up this cooling treat!

- 4 cups frozen raspberries
- ⅓ cup sugar
- 2 Tbs. seedless raspberry jam
- 1 tsp. vanilla extract
- 1 can evaporated milk (chilled)



● In a food processor, combine frozen raspberries, sugar, seedless raspberry jam and vanilla extract. Puree until smooth, about 1 min., scraping down sides of bowl as needed. With processor running, slowly drizzle in chilled evaporated milk. Process until smooth, about 1½ min. Divide among 8 dessert cups. Serve immediately or freeze for 15 min. If desired, garnish with nuts.

SERVINGS: 8

ACTIVE time: 15 min.

TOTAL time: 15 min.

+ chilling time (optional)



Dessert

Rainbow Cookies

Enjoy these pretty, colorful sugar cookies fast thanks to convenient cookie mix and colorful frostings!

- 1 pouch (1 lb., 1.5 oz.) Betty Crocker sugar cookie mix**
- ½ cup butter, softened**
- ¼ cup Gold Medal all-purpose flour**
- 1 egg**
- 3 assorted liquid food colorings of your choice**
- Granulated sugar, if desired**
- ½ tub Betty Crocker Whipped vanilla ready-to-spread frosting**

● Preheat oven to 375°F. Stir cookie mix, butter, flour and egg until dough forms. Divide dough evenly among 3 bowls; tint each dough by stirring in a few drops of desired food coloring.

● Shape ⅓ cup of each color of dough into a rope about 5" long and 1" in diameter. Place

ropes side by side and a little more than ¼" apart on floured surface; roll until 1¼" thick. Cut with 2" to 2½" cookie cutter so each cookie has 3 colors. Sprinkle with sugar. Place 2" apart on ungreased baking sheet. Repeat with remaining dough. (When rerolling dough scraps, lay matching colors together.)

● Bake cookies 7–9 min. or until edges are light golden brown. Cool 1 min.; remove from baking sheet to rack. Cool completely, about 30 min. Spread frosting on bottoms of half the cookies. Top with remaining cookies.

SERVINGS: 18

ACTIVE time: 1 hr.

TOTAL time: 1 hr., 30 min.







Special Occasions

Summer is a special time to slow down, enjoy the abundance of nature and celebrate important people in your life. Our array of seasonal treats and step-by-step instructions for decor is sure to inspire your next special occasion—whether it's a baby shower, a birthday or an Independence Day cookout. We'll help you celebrate in style!

July 4th Fun!

Fly *Patriotic* colors!

The secret to creating an Independence Day tablescape that's laid back yet full of festive flair is a classic red, white and blue color palette. Here, a table is topped with a blue-and-white-striped runner, red place mats and blue plates. Layering settings with star-studded napkins and red and blue wrapped gifts tied with flag tags sets a festive-meets-fun look. The finishing touches: low bouquets of blue (& purple) and white flowers sit on a runner board painted with black chalkboard paint that serves as both coaster and surface for seating callouts and patriotic pizzazz. It's a perfectly inviting spot to kick back with loved ones!

Looks like
lobster is on
the menu!



Boost the beauty with floral “fireworks”

Simple yet stunning, this easy-to-make bouquet bursts with festive colors. To do: Pick up a variety of seasonal red, white and blue (or purple) flowers from the supermarket. Next, fill a 6"-tall wide-neck vase or pitcher halfway with water. Cut blooms to 7" to 10" and insert stems one at a time, starting with larger blooms, creating a soft, rounded mound. Fill in gaps with smaller blooms, alternating colors as you go.

Pay Tribute with a heart wreath

A beautiful wreath of red and blue flowers lovingly salutes our armed forces and veterans. To make: Carve out a hollow 8"-wide presoaked floral-foam heart and place on a white plate. Then pinch off clusters of red kalanchoe and blue delphinium blooms and insert into the foam until completely covered.

Success secret: For a shortcut to a stunning wreath, use a skewer to “predrill” holes into the foam. The flowers’ delicate stems will slide right in without breaking.



4th of July

Turn a six-pack carrier into a flatware caddy!

Save that six-pack from the recycling bin! With a little felt, paper and patriotic spirit, you can turn it into a handy utensil tote for your Fourth of July bash!

You'll need: empty six-pack, strong permanent glue, 1 sheet white glitter felt, red and blue craft paper, ½ yard ¾" red glitter rickrack, 20"x30" piece of cardboard (railroad board), ruler, craft knife



1. Cut out strip of white cardboard 5" long and width of handle. Fold over; glue to handle. Cut out center with knife. Cut strips of white cardboard to fit sections inside six-pack; fold over; glue in place. Cut 8"x30" strip of cardboard; glue around six-pack. Fold paper over sides to form triangle; glue. Cut paper down to top edge of sections and fold inside; glue.



2. Cut blue paper into 1¼"-wide strip about 15" long; glue around top edge and sides. Trim to fit. Cut two 3"x5" pieces of blue paper. On each side, align bottom with blue strip; glue in place. Fold top edges to the inside to form a triangle; glue. Cut 12 strips of red paper, 1"x5" each, and glue vertically around six-pack. Bend beneath and glue.



3. Cut 14 star shapes from glitter felt and glue around the blue band on the top. (No glitter felt? Substitute with paper stars from a craft store and glue on.) Cut piece of rickrack approximately 14" long and glue to top of handle.



Happy Birthday America!



This summer stunner layered with fluffy cream filling is sure to earn oohs and aahs—no fireworks needed

Berry Patriotic Cake

- 1 (16 oz.) pkg. pound cake mix
- 2 eggs
- $\frac{2}{3}$ cup cran-raspberry juice
- $\frac{1}{4}$ cup butter, at room temp.
- 1 tsp. unsweetened cocoa powder
- 1 Tbs. red liquid food coloring
- $1\frac{1}{2}$ (8 oz.) pkgs. cream cheese, at room temp.
- 8 oz. white chocolate, chopped
- 9 cups thawed frozen whipped topping, from 3 (8 oz.) conts.
- 2 cups blueberries, from 2 (6 oz.) conts.
- 1 cup strawberries, trimmed, halved, from 16-oz. cont.

● Preheat oven to 325°F. Coat 13"x9" baking pan with baking spray and flour. On low speed, beat cake mix, eggs, juice, butter and cocoa until combined, beat 30 sec.; on med., beat 2 min. Beat in food coloring. Transfer to pan. Bake until toothpick inserted in center comes out clean, 18–20 min. Cool 20 min. Transfer from pan to rack; cool completely.

● On med., beat cream cheese until fluffy, 2–3 min. In large microwave-safe bowl, microwave white chocolate in 15-sec. intervals, stirring, until melted. Fold in 1 cup whipped topping; fold in 6 cups whipped topping.

Gradually beat into cream cheese until smooth.

● Coat 8"x3" springform pan with cooking spray. Cut 2 (14"x4") strips parchment paper; line inside edge of pan, leaving 1" above top edge. Cut cake into 1" cubes; place half in bottom of pan, fitting snugly. Top with half of cream mixture; spread evenly. Repeat layering. Freeze until set, about 2 hrs. Remove side of pan and paper. Serve topped with berries and remaining whipped topping.

SERVINGS: 6

ACTIVE time: 1 hr.

TOTAL time: 3½ hrs.

Chocolate Kiss Stars-and-Stripes Cupcakes

No one will believe you made these fabulous patriotic cupcakes from a cake mix and canned frosting—and they'll love the surprise kisses inside!

- 1 pkg. (18.25 oz.) devil's food cake mix
- 1¼ cups buttermilk
- 3 eggs
- ¾ cup oil, preferably canola
- 1 cup Hershey's unwrapped milk chocolate or semisweet chocolate mini Kisses from 1 (10 oz.) pkg.
- Royal blue concentrated food coloring, such as Wilton's (optional)
- 3 cans (16 oz. each) fluffy white frosting
- Red decorating sugar crystals
- Red star-shaped icing decorations, such as Wilton's

● Preheat oven to 350°F. Line 20 muffin cups with cupcake liners. At low speed beat cake mix, buttermilk, eggs and oil until blended, about 1 min. Increase speed to med.-high; beat 2 min. Stir in Kisses. Divide batter among cups. Bake 18–20 min. or until toothpick inserted into centers comes out clean. Cool on racks. If desired, brush stripes of food coloring on opposite sides of pastry bag (see right). Fill bag with frosting; pipe onto cupcakes or using spatula spread frosting onto cupcakes. Sprinkle with red sugar. Just before serving, top with star decorations.

SERVINGS: 20 **ACTIVE time: 40 min.** **TOTAL time: 1 hr., 30 min.**

Copy the frosting trick that makes our cupcakes so special!

1. Fit large star tip into pastry bag. Using small clean artist's paintbrush, starting at tip of bag, brush line of food coloring along inside ending 1" from edge of bag, as shown. Repeat on opposite side of bag.



2. Place bag in tall glass. Carefully drop frosting from spoon into bag, as shown, being careful not to smear lines of food coloring.



3. Twist top of bag to seal. Starting at edge of cupcakes, pipe frosting in circular motion, as shown, to form pointed peak.



4th of July





Hooray-for-the-USA Cookies

These adorable lemony cookies are easy to make with convenient storebought cookie dough!

- 2 tubes (16.5 oz. each) refrigerated sugar cookie dough
- 1 1/3 cups all-purpose flour
- 1 Tbs. lemon extract
- 1/2 tsp. royal blue concentrated food coloring
- 1/2 tsp. no-taste red concentrated food coloring

- 3 Tbs. white heart-shaped sprinkles

● Preheat oven to 350°F. On med. speed, beat cookie dough with flour and extract until combined. Divide dough into two pieces. Tint one piece blue

with food coloring. Divide remaining dough into two pieces; tint one piece red with food coloring, leaving remaining dough plain.

● On parchment paper, shape blue dough into a 7"x3 1/2"x1" block. Divide red dough into two pieces and roll each piece separately into 7"x3 1/2"x1/4" pieces; repeat with white dough.

● Starting with white dough, alternately stack white and red layers on top of blue dough. Wrap; refrigerate 2 hrs. Remove wrap; cut dough in half lengthwise.

Cut dough crosswise into 1/4"-thick slices.

● Place cookies 2" apart on ungreased baking sheets. Press heart sprinkles onto blue dough. Bake 12–14 min. or until edges are lightly browned. Cool 10 min. Transfer to racks; cool completely.

SERVINGS: 24

ACTIVE time: 45 min.

TOTAL time: 1 hr., 15 min.



COOL OFF WITH RED, WHITE & BLUE SIGNATURE COCKTAILS

These might bring to mind a classic summer popsicle—with a grown-up twist! Crush 3 cups of ice in a blender with 1 cup of grenadine, then pour into a freezer bag; freeze. Crush 3 cups of ice with 1 cup of blue curaçao, then pour into a freezer bag; freeze. Add 3 cups of ice, 1 cup of vodka and 1 cup of lemonade to a blender until ice is crushed, then pour into a freezer bag; freeze. When ready to use, drop the bags on a table to break the ice apart. Create the drinks by pouring the slush into mason jar cups: add a layer of red slush, a layer of white slush and a layer of blue slush. Serves 4–6.

All-American Fruit Pie

Three favorite summer fruit pies are combined into this one scrumptious all-American dessert!

- 1 pkg. (11 oz.) piecrust mix, dough prepared
- 1 can (21 oz.) cherry pie filling
- 1 cont. (6 oz.) raspberries
- 1 tsp. grated lemon zest
- 1 cont. (6 oz.) blueberries
- ½ cup blueberry preserves
- 1 Tbs. cornstarch
- 1 egg, beaten
- Coarse decorating sugar

● Place baking sheet in oven; preheat oven to 375°F. Wrap

⅓ of dough in plastic wrap; refrigerate. On floured surface, roll remaining dough into 12" round. Fit in 9" pie pan; trim and flute edges. Refrigerate.

● Combine cherry pie filling, raspberries and ½ tsp. zest. In another bowl, combine blueberries, preserves, cornstarch and ½ tsp. zest.

● Cut out 7"x1½" cardboard strip. Cover in foil; fold in half to make L shape. Using

cardboard divider, section off star part of pie in upper left corner of crust; fill with blueberry mixture. Spoon cherry filling into remaining section; remove cardboard.

● On lightly floured surface, roll out reserved dough into 10"-wide, ⅛"-thick sheet. Cut out 5 (¾" wide) wavy strips. Cut out 6 stars with 1¾" star cookie cutter. Brush pastry with egg; sprinkle with sugar. Decorate pie with stars and stripes. Bake on hot sheet pan 1 hr., 15 min. or until golden.

SERVINGS: 8

ACTIVE time: 45 min.

TOTAL time: 2 hrs. + cooling



4th of July

Thrill a mom-to-be!

Any mom-to-be will love this whimsical sunshine-colored diaper cake, which includes socks, hats, onesies and more!

Great group gift!

- ☐ 14" cardboard cake round
- ☐ 15" pastel orange gift wrap
- ☐ Elmer's All-Purpose Glue Stick
- ☐ 79 disposable diapers (we used Pampers Swaddlers Sesame Street size 1)
- ☐ Rubber bands, about 165 regular; 4 extra long
- ☐ ¼" dowel 8" long
- ☐ 2 yds. each 1½" pale orange and ⅝" yellow striped ribbons
- ☐ Elmer's CraftBond Glue Spots, Thin Small
- ☐ 30–40 fabric baby things—onesies, bibs, hats, socks, washcloths, T-shirts
- ☐ ¼ yd. pale green fleece
- ☐ Elmer's CraftBond Adhesive Squares
- ☐ Infant-safe plush toy
- ☐ Faux flower

TIP!

Prefer traditional girl and boy colors? Make this diaper cake in pink or blue. It will look just as cute!

1. Base: Trace cake round on back of gift wrap; cut out. Glue-stick to cake round.

2. Roll diapers starting at fat end, printing out. Secure with rubber bands.

3. Top layer: Hold 4 diapers together; wrap a rubber band around them. Place a diaper against group; wrap a rubber band around it and group. Slip 9 diapers under outer rubber band, making a round of 10. Add a round of 15 diapers, using a long rubber band.

4. Bottom layer: Repeat top layer; add a round of 21 diapers.

5. Insert dowel into center of bottom layer. Slide top layer over it, centered; place on base. Wrap wider ribbon around each layer, narrower ribbon on top; hold with glue spots. Add bows.

6. Flowers: Fold baby things lengthwise about 3" wide; roll; secure with rubber bands. Cut

1"x7" fleece strips; wrap around flowers' bases; glue-spot.

7. Stick an adhesive square to the base of each flower. Lay flowers sideways on cardboard base and top of lower diaper layer; press adhesive into cake's side. Cut 40–50 (1½"x1") fleece leaves; tuck between flowers at random.

8. Set the plush toy on top. Add the faux flower.



Make it a *gender reveal!*

Choosing to reveal or learn the baby's gender in front of your guests instantly makes them part of the excitement and joy. There are lots of ways to do it, from cutting a cake with a pink or blue interior to opening a box that releases one color of balloons.



Gift a *pregnancy scrapbook!*

Most people photograph every moment in their newborn's life but forget to document pregnancy milestones! Give her a storebought or handmade album where she can stash sonogram images, snaps of her shower and cute belly photos.

Add beauty with *flower power!*

If the guest of honor loves flowers, treat her to a party filled with bold, colorful blooms! Make large bouquets or hanging garlands with real, silk or tissue-paper flowers, decorate a cake with frosting flowers and use edible flowers in a mocktail. You can even ask guests to wear floral prints for a lovely photo op!



Welcome Baby!



With the help of cake mixes, our scrumptious buttercream frosting and easy-to-roll fondant, you can create a magical finale to the celebration!

*Deliciously
coconutty
with luscious
lemon filling!*



“Just Ducky” Baby Shower Cake

- 1 pkg. (18.25 oz.) white cake mix
- 1 pkg. (1 lb.) Betty Crocker pound cake mix
- 1 can (13.5 oz.) coconut milk, $\frac{1}{3}$ cups
- 3 eggs
- $\frac{1}{2}$ cup butter, at room temp., cut in pieces
- 2 egg whites
- 2 tsp. coconut extract

● **Cake:** Preheat oven to 350°F. Coat 3 (9") and 2 (6") round cake pans with cooking spray.

FROSTING

- 1½ lbs. butter, 3 cups, at room temp.
- 8 cups confectioners' sugar, from 3 (16 oz.) pkgs.
- 6 Tbs. milk
- 2 tsp. coconut extract

FILLING

- 1 jar (11.3 oz.) lemon curd, about 1 cup

Line bottoms with parchment paper; coat with cooking spray. On low, beat cake mixes,

coconut milk, $\frac{2}{3}$ cup water, eggs, butter, egg whites and extract until just combined. On med., beat 2 min. Spread 1½ cups batter in each 6" cake pan. Spread 2 cups batter in each 9" pan. Bake 20–28 min. or until toothpick inserted comes out clean. Cool 10 min. Remove; cool on racks.

● **Frosting:** On med., beat butter until fluffy, 2 min. On low, beat in sugar. Add milk and extract; on med., beat until fluffy, 2 min.

● **Filling:** In bowl, combine 1¼ cups frosting with lemon curd.

Decorations

- $\frac{3}{4}$ cup pastel yellow ready-to-use rolled fondant
- $\frac{1}{3}$ cup each pastel blue and pink ready-to-use rolled fondants
- Mini marshmallows, halved crosswise
- Coconut Frosting (see above)
- Coconut Cake Layers (see above)
- Lemon Filling (see above)
- 10 Necco wafers for faces
- Light corn syrup
- $\frac{1}{4}$ cup semisweet chocolate chips, melted
- Wilton Spring Confetti and Jumbo Daisies sprinkles
- 1 large marshmallow

● Line baking sheets with wax paper. On another sheet of wax paper, roll out yellow fondant to $\frac{1}{8}$ " thickness. Using $3\frac{1}{4}$ " duck-shaped and $1\frac{1}{8}$ " daisy-shaped cookie cutters, cut out 7 ducks and 20 daisies, rerolling scraps as needed; transfer to baking sheets. Reserve scraps.

● Roll out blue fondant to $\frac{1}{8}$ " thick. Using $1\frac{5}{8}$ " and 2" daisy-shaped cutters, cut out 5 ($1\frac{5}{8}$ ") and 2 (2") daisies. Repeat with pink fondant. Transfer to baking sheets; reserve scraps.

● Transfer 1¼ cups frosting to pastry bag fitted with $\frac{1}{2}$ " round tip (Wilton #1A). Transfer $\frac{1}{3}$ cup frosting to pastry bag fitted with $\frac{1}{4}$ " round tip (Wilton #10). Transfer 2 Tbs. frosting to plastic sandwich bag; snip $\frac{1}{8}$ " from one corner.

Assembly

● If necessary, trim cake tops to level. Place one 9" cake layer on plate. Using bag with $\frac{1}{2}$ " tip, pipe ring of frosting around top edge of layer; spread $\frac{3}{4}$ cup filling inside frosting ring. Top with second 9" cake layer. Repeat piping and filling. Top with remaining 9" cake layer. Spread cake top and side with $3\frac{1}{2}$ cups frosting.

● Place dot of frosting on center of 6" cardboard cake circle; top with one 6" cake layer. Using bag with $\frac{1}{2}$ " tip, pipe ring of frosting around top edge of layer; spread remaining filling inside frosting ring. Top with remaining 6" cake layer. Spread cake with remaining frosting, about $1\frac{1}{2}$ cups. Place 6" cake (on cardboard) in center of 9" cake.

● Attach Necco wafers to $1\frac{5}{8}$ " pink and blue daisies with dots of corn syrup. Transfer chocolate to plastic sandwich bag; snip tiny hole in one corner and pipe on baby faces and hair. Attach pink confetti sprinkles for cheeks with corn syrup. Pipe letters "B," "A," "B" and "Y" on 2" blue and pink

daisies. Attach blue and orange confetti with corn syrup to ducks. Pipe chocolate eye on blue confetti.

● With frosting in sandwich bag, attach confetti sprinkles to daisy sprinkles and also daisy sprinkles to $1\frac{1}{8}$ " fondant daisies. Press onto bottom edge of cake tiers. Place 1 duck on cake top, placing large marshmallow behind for support. Press "B," "A," "B" and "Y" baby faces and remaining ducks to cakes. Using bag with $\frac{1}{4}$ " tip, decoratively pipe frosting on top edges of cake. Decorate with fondant pacifiers and bottles.

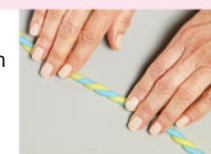
For each bottle, shape 1 tsp. pink or blue

fondant scraps into $1\frac{1}{2}$ "-long log. Press mini marshmallow half onto one end, as shown; attach small fondant triangle to marshmallow.



For pacifiers, roll 1 tsp. each yellow and blue fondant scraps into 7"-long

strings. Twist together, as shown, to form 8"-long rope. Cut into 4 (2" long) pieces. Shape 1 tsp. fondant into 1" disk; repeat to make 4 disks. Shape 2" rope into loop; press ends onto disk; repeat to make 4 pacifiers. Transfer to baking sheets. Let dry overnight.



Baby Shower Cookies

With ready-made cookie dough and colorful icings, you can create special-occasion treats for a fraction of what you'd pay at a bakery!

1 tube (16.5 oz.) sugar cookie dough
 $\frac{2}{3}$ cup all-purpose flour
16 (6") paper lollipop sticks
1 pkg. (16 oz.) confectioners' sugar

3 Tbs. meringue powder
Orange, yellow and blue food coloring
Fruit Loops cereal, licorice lace, Good & Plenty candies, confetti sprinkles

● Coat baking sheets with cooking spray. On med. speed, beat sugar cookie dough with flour until combined. Divide dough in half. On lightly floured surface, roll out dough to $\frac{1}{4}$ " thickness. Cut out 8 (3") round cookies. Place 2" apart on baking sheets over 6" paper lollipop sticks. Repeat with remaining dough. Chill until firm, 15 min. Bake at 350°F, 10–12 min. Cool 1 min. Transfer to racks; cool completely.

● Beat confectioners' sugar, meringue powder and $\frac{1}{2}$ cup + 2 Tbs. warm water until very thick, 3 min.

● Tint 2 cups of icing light peach or light brown (orange + a small amount of blue). Stir in warm water, 1 tsp. at a time, until thin enough to spread. Spread over cookies; let set. Transfer $1\frac{1}{2}$ cups icing to pastry bag with round tip; pipe around edges of cookies. Divide remaining icing in 3 parts; tint brown, yellow and blue. Pipe on eyes and hair. For pacifiers, using icing, attach Fruit Loops cereal and licorice lace handles. For bottles, attach white Good & Plenty candies; pipe on blue nipples. Using icing, attach confetti sprinkles.

SERVINGS: 16

ACTIVE time: 1 hr.

TOTAL time: 2 hrs.



SWEETEN THE CELEBRATION WITH PINK CHAMPAGNE CUPCAKES

Preheat oven to 350°F. Place paper baking cups in 2 (12 count) muffin pans. In large bowl, mix 1 box of Betty Crocker SuperMoist white cake mix and $1\frac{1}{4}$ cups champagne. Add $\frac{1}{3}$ cup vegetable oil, 3 egg whites and 4–5 drops red food coloring. Beat with mixer on med. speed 2 min. Divide batter evenly among muffin cups. Bake 17–22 min. or until toothpick inserted in center comes out clean. Cool 10 min.; remove from pan to cooling rack. Cool completely, about 30 min. In med. bowl, beat $\frac{1}{2}$ cup softened butter, 4 cups powdered sugar, $\frac{1}{4}$ cup champagne, 1 tsp. vanilla and 4–5 drops red food coloring with mixer on med. speed until smooth. Frost cupcakes. Sprinkle with garnishes. Store loosely covered. Makes 24 servings.



Rainbow Sherbet Dessert

Macaroons, pecans and layers of fruity sherbet combine in this special dessert

- 12 macaroon cookies, crumbled
- 2 cups heavy whipping cream
- 3 Tbs. confectioners' sugar
- 1 tsp. vanilla extract
- $\frac{3}{4}$ cup chopped pecans, toasted
- 1 pint each raspberry, lime and orange sherbet, softened

● Preheat oven to 350°. Sprinkle cookie crumbs onto an

ungreased baking sheet. Bake 5–8 min. or until golden brown. Cool completely.

● In large bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until stiff peaks form. Combine cookie crumbs and pecans; fold in whipped cream. Spread half of cream mixture onto bottom of ungreased 9" springform pan. Freeze 30 min.

● Gently spread raspberry sherbet over cream layer; freeze until set, about 30 min. Repeat with lime and orange sherbet. Spread with remaining cream mixture. Cover and freeze until firm. Remove from the freezer about 10 min. before serving. Remove the side of pan.

SERVINGS: 12

ACTIVE time: 30 min.

TOTAL time: 30 min. + freezing

Fondant Decorations

Tint white fondant with food coloring and model different-sized balls and a teddy bear to top the cake!

Baby Showers





Summer birthday magic!

ELEGANT AND CHIC!

Recycle those nice glass bottles for special occasions. Dress them up with a few stems of flowers and greens, a strip of wrapping paper, raffia and paper butterflies for a magical effect. Simple white plates and magenta cups echoing the color of the flowers create a cohesive and elegant tablescape!

Elevate a simple birthday cupcake (*literally!*) to make it special for the birthday girl or boy.



Let it rain flowers!
 Whether for a child or someone a bit older, giant tissue paper flowers and long satin ribbons draped from branches around the picnic table are sure to bring smiles as they dance in the breeze.



Wow with hot-air balloons!
 Does the guest of honor love adventure? Here's an idea to spark dreams. A paper globe ornament hung from a tree or clothesline that hoists afloat a small basket with an adventuresome, beloved friend might be the ticket.

Celebrate with color!
 Nothing says summer more than a cavalcade of riotous color! Go color crazy, like this table with its bold striped tablecloth anchoring multi-colored plates, napkins, cups, juices, gift bags and birthday hats. A simple and effective way to make a party sing!



Birthdays

Happy Birthday!

It's easy to make sweet birthday memories, thanks to these celebration-special treats that start with a mix!

Birthday Present Cake

1 box Betty Crocker SuperMoist butter recipe yellow cake mix

Water, butter and eggs called for on cake mix box

$\frac{3}{4}$ cup butter, softened

1 pkg. (8 oz.) cream cheese, softened

4 cups confectioners' sugar + additional

1 tsp. vanilla extract

$\frac{1}{2}$ tsp. almond extract

6 oz. blue fondant

$\frac{1}{2}$ cup M&M's candies

● Preheat oven to 350°F. Grease 2 (8") square pans with shortening; lightly flour. Make cake

mix as directed on box, using water, butter and eggs. Pour batter into pans. Bake 25–30 min. or until toothpick inserted into center comes out clean. Cool 10 min.; remove from pans to cooling racks. Cool completely. In large bowl, beat butter and cream cheese on med. speed until smooth. Gradually add confectioners' sugar, beating until blended. Beat in vanilla and almond extracts.

● Trim rounded tops off cakes; brush off crumbs. On serving plate, place 1 cake, cut side up. Spread with frosting. Top with second cake. Frost cake

with remaining frosting. On surface lightly dusted with confectioners' sugar, roll out fondant to $\frac{1}{8}$ " thickness. Cut 8 (7"x1 $\frac{1}{4}$ ") strips, rerolling scraps if needed. Place 4 strips on cake to look like ribbon. Fold 2 strips to look like bow loops; pinch ends. Wrap small strip of fondant around center to secure bow; place fondant bow on cake. Trim ends of remaining 2 strips; place on cake beneath bow to look like ribbon. Decorate with M&M's.

SERVINGS: 16

ACTIVE time: 1 hr.

TOTAL time: 2 hrs.



Birthday Cake Mega Milkshake

1 env. (2.29 oz.) Duncan Hines Perfect Size for 1 cake mix, from 9.17 oz. pkg.

Green, pink and orange jimmies or sprinkles

Corn syrup

$\frac{1}{4}$ cup + $\frac{1}{3}$ cup canned vanilla frosting

$1\frac{1}{2}$ cups party cake ice cream

$\frac{3}{4}$ cup milk

Whipped cream

3 wooden skewers

● On microwave-safe plate, arrange 5 triple-layered mini cupcake liners, not touching and as far apart as possible. In bowl, combine cake mix and 3 Tbs. water. Evenly divide batter among liners. Microwave on high until cooked through, about 50 sec. Cool.

● Mix 1 tsp. each green, pink and orange jimmies. Using clean small paintbrush, paint a spiral of corn syrup inside tall 16-oz. glass. Sprinkle jimmies over corn syrup in glass, turning glass so jimmies adhere to syrup.

● Combine 2 tsp. each green, pink and orange jimmies. Spread $\frac{1}{4}$ cup frosting over $1\frac{1}{2}$ " of top outside of glass, including on rim. Sprinkle and press jimmies mix onto frosting.

● Spread remaining $\frac{1}{3}$ cup frosting over 3 cupcakes; sprinkle with additional mix of jimmies.

● In blender, combine ice cream, milk and remaining 2 cupcakes. Cover; blend on high until smooth. Pour into glass. Garnish with whipped cream. Insert 1 skewer into each frosted cupcake; insert skewers into milkshake.

SERVINGS: 1

ACTIVE time: 45 min.

TOTAL time: 45 min.



*All we
can say is
"Yum"!*

CHOCOLATE CHIP COOKIE MILKSHAKE

In blender, add $1\frac{1}{2}$ cups of chocolate chip cookie dough ice cream, $\frac{1}{4}$ cup of milk and $\frac{1}{2}$ tsp. of vanilla extract. Cover and blend on high until just smooth. Pour milkshake into glass. Garnish with a dollop of whipped cream, a handful of chocolate chips and a chocolate chip cookie. Makes 1 milkshake.



Birthdays

Happy Birthday Cupcakes

Wow guests and create sweet memories with these noteworthy birthday cupcakes!

Vanilla-Almond Frosting, recipe right

$\frac{3}{4}$ cup unsweetened
cocoa powder

2 Tbs. dark corn syrup

$\frac{1}{4}$ tsp. instant coffee powder

20 Vanilla Cupcakes, recipe right

20 Oreo Triple Double Neapolitan Crème cookies

1 jar (2 oz.) Wilton Spring
Confetti sprinkles

20 birthday candles, trimmed

● Transfer $\frac{1}{2}$ cup frosting to pastry bag fitted with small round tip (such as Wilton #2). Reserve 2 cups frosting. On med.-low speed, beat cocoa, corn syrup and instant coffee into remaining frosting until coffee is dissolved. Spread chocolate frosting over cupcakes.

● Using tip of small knife, gently cut a small hole (to insert candle) into top center of each cookie. Frost top and side of each cookie

using reserved 2 cups vanilla-almond frosting; as cookies are frosted, place them on top of cupcakes.

● Using frosting in pastry bag, pipe dots of frosting around bottom edge of each cookie. Garnish cupcakes and cookies with sprinkles; insert candles into holes in cookies.

SERVINGS: 20

ACTIVE time: 1 hr., 15 min.

TOTAL time: 2 hrs.



Vanilla Cupcakes

- 2½ cups all-purpose flour
- 2 cups sugar
- 2 tsp. baking powder
- ½ tsp. salt
- 1 cup butter, at room temp., cut into 10 pieces
- 4 eggs
- 1½ cups milk, at room temp.
- 1 Tbs. vanilla extract

● Preheat oven to 350°F. Line 20 muffin cups with cupcake liners. In large bowl, combine flour, sugar, baking powder and salt. Scatter butter pieces over top of flour mixture. Lightly beat eggs with milk and vanilla; pour over flour mixture in bowl. On low speed, beat 30 sec. On med., beat 2 min., occasionally scraping down side of bowl. Divide batter among liners. Bake 20–25 min. until toothpick inserted into centers comes out clean. Cool 15 min. Transfer from pans to racks; cool. Makes 20 cupcakes.

Vanilla-Almond Frosting

- 1¾ cups butter, at room temp.
 - 7 cups confectioners' sugar, from 2 (16-oz.) pkgs.
 - 2 Tbs. cold water
 - 1 Tbs. vanilla extract
 - 1 tsp. almond extract
- On med. speed, beat butter until light and fluffy, about 2 min. On low, gradually beat in sugar, then water and extracts. On med.-low, beat until fluffy and smooth, 1–2 min. Makes enough frosting to cover 20 cupcakes.



Birthday Cake Fudge

This decadent treat is the perfect thing to make your birthday special

- 1 can (14 oz.) sweetened condensed milk
- 1½ cups white baking chips
- 3 Tbs. butter
- ⅛ tsp. salt
- 1½ cups unprepared funfetti cake mix
- 3 Tbs. sprinkles

● Line an 8"-square pan with foil or parchment; grease foil lightly. In a heavy saucepan, cook and stir milk, chips, butter and salt over low heat until

smooth. Remove from heat; stir in cake mix until dissolved. Spread into prepared pan; top with sprinkles. Refrigerate, covered, 2 hrs. or until firm.

● Using foil, lift fudge out of pan. Remove foil; cut fudge into 1" squares. Store in an airtight container in the refrigerator.

SERVINGS: 64

ACTIVE time: 10 min.

TOTAL time: 10 min. + chilling

Make everyone

Sips



6 Honey Citrus Sangria



8 Watermelon Mojitos



6 Spicy Margaritas



9 Cuke-Grapefruit Sippers



7 Peach Martini



9 Blue-ritas



7 Cuke & Melon Agua Fresca



10 Orange Dream Mimosas



8 Tequila Sunrise



10 Choco-lada

Grilling



30 Rib-Eye Steaks with Onions



34 Extra-Sweet Corn on the Cob



38 Apple-Cheddar Salad



43 California Burgers



46 Honey-Lime Salmon Fillets



30 Dijon Potato Skewers



35 Cuke Tomato Salad



39 Bratwurst with Sauerkraut



43 Chi-town-Style Hot Dogs



47 Tex-Mex Black Bean Burger



31 Sweet 'n' Spicy Coleslaw



35 Strawberry-Brownie Ice Cream Pie



39 Blueberry-Peach Crumb Pie



44 Shrimp-and-Veggie Kebobs



47 Bacon-Ranch Burger



31 Strawberry Chocolate Cupcakes



38 Cajun Burgers



42 Bourbon & Cola Wings



44 Grilled Watermelon



47 Grilled Potatoes in Foil



34 BBQ Chicken & Ribs



38 Caesar Potato Salad



42 Caesar Turkey Burgers



45 Grilled Veggie Pizza



48 Latin-Style Grilled Pork Chops

Picnics



16 Real Fried Chicken



17 Caprese Mac Salad



17 Mini Peach Pies



18 BLT Bites



20 Veggie Sandwich



21 Tomato & Watermelon



23 Apple Matchsticks



16 Five-Layer Dip



17 Sun-Kissed Corn Salad



18 Roast Beef Sandwiches



19 Herb & Sea Salt Chips



21 Very Veggie Coleslaw



22 Chicken Pesto Salad



23 Pulled Pork Puffs

happy!

Sunny smiles are guaranteed with our perfect-for-summer eats and treats—mix and match your favorites for a deliciously good time

Desserts



48 Grilled Romaine



49 Stuffed Grilled Avocados



50 Spicy Shrimp Skewers



51 Black Bean Tortilla Cups



51 Watermelon Mojito Ice Pops



56 Double Lemon Cupcakes



58 Blackberry Vanilla Ice-Cream Cake



59 Fresh Berry Tart



60 Peachy Blueberry Cake



60 Blueberry Popsicles



61 Celebration Cupcakes



62 French Silk Chocolate Pie



63 Striped Melon Cheesecake



64 Frozen Key Lime Cheesecakes



65 Cherry Berry Chocolate Cake



65 Peanut Blossoms



66 Pink-Lemonade Cupcakes



66 Strawberry Frozen Yogurt Pie



67 Summer Shortcakes



68 Strawberry Key Lime Pie in a Jar



69 Piña Colada Cream Pie in a Jar



69 Choc-Cherry Cream Pie in a Jar



70 Raspberry Mango Pavlova



71 Lemon Curd



71 Coconut-Lime Sorbet Cups



72 Brownie Ice-Cream Sandwiches



72 PB Ice-Cream Sandwiches



73 S'mores Ice-Cream Sandwiches



73 Sprinkle Ice-Cream Sandwiches



74 Lemon Meringue Tart



74 Sweet Raspberry Ice Cream



75 Rainbow Cookies

Special Occasions



80 Patriotic Berry Cake



81 Choc-Kiss Cupcakes



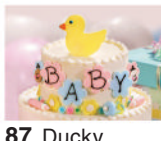
82 USA Cookies



82 R-W-B Cocktails



83 All-American Fruit Pie



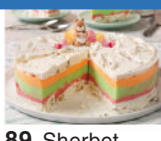
87 Ducky Shower Cake



88 Shower Cookies



88 Champagne Cupcakes



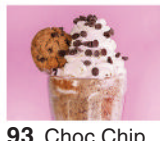
89 Sherbet Dessert



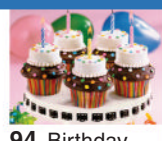
92 Present Cake



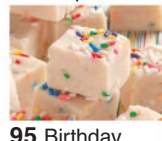
93 Birthday Milkshake



93 Choc Chip Milkshake



94 Birthday Cupcakes



95 Birthday Cake Fudge

Cool off with a Granita!

On extra-hot evenings, there's nothing more refreshing than a fruity frozen treat.



Watermelon Granita:

Puree 4 cups of watermelon chunks, 1 cup of water, $\frac{1}{2}$ cup of sugar and $\frac{1}{4}$ cup of lime juice in food processor until smooth. Pour mixture into shallow dish, let it freeze for 3 hrs., scrape with fork to break up ice crystals and blend it in food processor. To finish, scoop into glasses and garnish with watermelon wedge.

Honeydew Granita:

In pot, combine sugar, $\frac{1}{3}$ cup water and $\frac{1}{3}$ cup mint. Over med. heat, bring to a boil until sugar is dissolved, 1–2 min. Let cool. Strain to remove mint. In food processor, process melon and mint syrup until smooth. Transfer to 8" square freezeproof pan. Cover; freeze until solid, 8 hrs. or overnight. Using fork, scrape frozen mixture into flakes. Transfer to serving bowls. Serve topped with mixed berries.



Grapefruit-Ginger Granita:

In microwave-safe bowl, stir together $1\frac{1}{2}$ cups grapefruit juice and $\frac{1}{2}$ cup sugar; microwave in 15-sec. intervals, stirring, until sugar is dissolved, about 1 min. Stir in $\frac{1}{2}$ cup water and 1 tsp. grated, peeled fresh ginger; let cool. Pour into 8" square freezeproof pan. Cover and freeze until solid, about 8 hrs. Using fork, scrape frozen mixture into flakes. Serve with grapefruit and orange segments.

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with Woman's World

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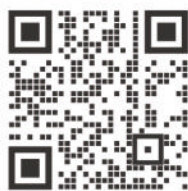
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